HUMO BLANCO 2023

Cabernet Sauvignon ORGANIC WINE

Humo Blanco takes its name from the dawn mist that covers these vineyards, which are planted close to the Pacific Ocean. This Cabernet Sauvignon is produced with organic practices to enforce the utmost natural farming techniques and foster continual vineyard health at Hacienda Araucano.

APPELLATION: This wine comes from selected plots of both our estate vineyards in Lolol Valley as well as estate vineyard sites in the famed Apalta growing area, further down in the Colcahagua Valley.

VARIETY: 100% Cabernet Sauvignon - a highly reputed red grape variety originally from Bordeaux. Much appreciated around the world for its capacity to adapt to different soils. It is the most widely grown variety in Chile.

TASTING NOTES:

COLOR: Ruby with purple reflections.

AROMA: Aromas of blackberry, grilled sweet pepper and vanilla.

FLAVOR: It has a lovely roundness on the palate. Its finish matches its nose, freshened by a touch of eucalyptus.

FOOD MARRIAGE: Meats, (pork filet, lamb) and cheeses.

WINEMAKING:

HARVEST: Manual picking into small crates. Picked by vineyard plot. Double selection firstly on the bunch and then the grapes themselves are sorted to remove staims and leaves.

CLIMATE: Oceanic (Pacific), which regularly brings morning mists and cool evenings.

VINIFICATION: Chilling in a refrigerated room with gentle crush in these chilled conditions for most of the grapes. Maceration on the skins for 35 days. Fermented in vat with regular pumping over.

AGEING: Malolactic in barrel. Regular stirring during a period of three months. Aged for ten months in one-year old french oak barrels.

UPC# 6 35335 48983 3

12pk/750ml

ALCOHOL: 14.5%

SERVING: 60-64˚F

AGE: 2-4 years

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