



HACIENDA
Araucano
NATURAL STYLE
FRANÇOIS TURTON



HUMO BLANCO 2023

Pinot Noir ORGANIC WINE

Since it has been planted, our vineyard has followed the rules of organic wine-growing. We have worked even harder over the past three years to convince our partnering vineyards to follow our path.

APPELLATION: Lolol Valley, Chile

VARIETY: 100% Pinot Noir - the red grape variety used to produce the famous Côte D'Or red wines in Burgundy. It is among the most delicate of varieties, owing to its refinement and ability to reflect the terroir, only unveiling its qualities when grown in the noblest soils, with low yields, and vinified with care. Thrives in cool climates.

TASTING NOTES:

COLOR: The glass reflects a lively ruby color with a hint of purple at the rim.

AROMA: The aromas explode out of the glass, led by pomegranate and cherry wrapped in violets, with a hint of grapefruit peel and vanilla.

FLAVOR: The mouthfeel is seductive and lush, with big fruit in the midpalate framed by a granite mineral structure and sliding into a long silky finish.

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

WINEMAKING:

HARVEST: Manual picking into small crates. Picked by vineyard plot. Double selection first-ly on the bunch and then the grapes themselves are sorted.

LOCATION: Hills with north-facing slopes. Granite colluviums, deep, well-drained soil, but which is not very fertile. Clay and alluvial soils. 4,000 vines/ha.

CLIMATE: Hills with north-facing slopes. Granite colluviums, deep, well-drained soil, but which is not very fertile.

VINIFICATION: Chilling in a refrigerated room with gentle foulage in these chilled conditions for most of the grapes. Maceration on the skins for 35 days. Fermented in vat with regular pumping over. The 15% of the grapes that were left whole serve to help drain the wine.

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

UPC: 6 35335 119192 7
12pk/750ml

ALCOHOL: 13.5%
TECH ANALYSIS:
TA: 3.5 g/l, RS: 2.81 g/l
SERVING: 61-64°F
AGE: 2-4 years

