



HACIENDA  
*Araucano*  
NATURAL STYLE  
FRANÇOIS LURTON



## HUMO BLANCO 2024

### *Sauvignon Blanc* 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% Sauvignon Blanc. (Clone 242) - A highly aromatic variety of French origin (Loire and Bordeaux) producing very fruity and lively wines.

#### **TASTING NOTES:**

**COLOR:** Crystal clear, brilliant with green glint.

**AROMA:** Intense aromas, with a first nose of green asparagus mixed with tropical fruits like guava and passion fruit.

**FLAVOR:** At the palate, the attack is smooth and tasty, with a lot of structure, nice concentration and final with acidity and freshness.

**FOOD MARRIAGE:** A ceviche of coquilles st Jacques (scallop) with a maracuya and lime sauce will be the best dish for this wine!

#### **WINEMAKING:**

**HARVEST:** The grapes are handpicked early in the morning and immediately brought to the cellar and stored to preserve the freshness of the aromas.

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

**VINIFICATION:** The grapes are transferred to a pneumatic press using inert gas to prevent oxidation; they are left to macerate with the skins for 6 to 12 hours, to ensure excellent aromatic extraction. Fermentation is carried out for eight days at a low temperature (61°F) in stainless steel vats.

**AGEING:** On the lees for 2 months to achieve greater balance and persistence on the palate.

UPC# 6 35335 12011 8

12pk/750ml

**ALCOHOL:** 14.0%

**SERVING:** 50-54°F

**AGE:** 1-3 years

