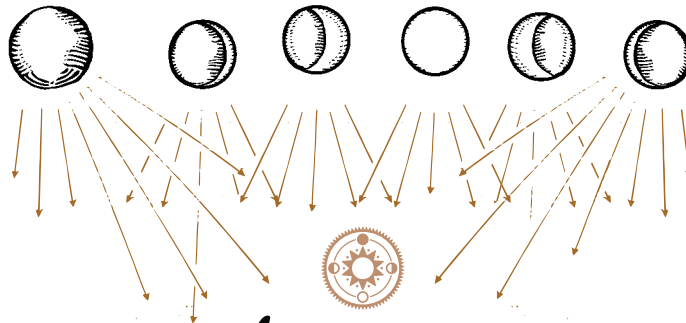


L'Atelier



HACIENDA
Araucano
NATURAL STYLE
FRANÇOIS LURTON

HUMO BLANCO

L'Atelier Carmenera 2023

NO SULPHUR ADDED • BIODYNAMIC • ORGANIC

L'Atelier (the workshop) is the physical space where artisans and artists give free rein to their creativity and experimentation, working with great dedication on their works. Following this concept, the "L'Atelier" range is born, with a series of challenging, ecological and small-scale wines, which try to break preconceptions and to explore new oenological horizons.



APPELLATION: Colchagua Valley, Chile

TERROIR: Clay - silt of volcano-sedimentary origin.

VARIETY: 100% Carmenera

VINE AGE: 18 years **DENSITY:** 4,000 vines/ha, trellised

HARVEST: The 2022 vintage was initially challenging given the rainfall deficits of the 2021-2022 season, which reached only 50% of a normal year. This scenario led us to develop a much more precise and efficient irrigation management during the season, to which we added the sustainable practices of

biodynamic viticulture. All of which allowed us to get through the season in a good way, obtaining excellent qualities. In terms of yields, the harvest was average and gives us a greater concentration and structure in our 2022 wines.

WINEMAKING: Immediate inoculation with yeasts to control the environment from the very beginning. Fast and efficient fermentation in stainless steel vats at temperatures between 22 and 24°C. Once fermentation is complete, the wine is racked for cleaning and set in conditions to trigger rapid malolactic fermentation. After MLF, two more cleaning rackings are carried out for bottling less than a month after harvesting.

AGEING: None

TASTING NOTES:

COLOR: Intense deep violet.

AROMA: This is a front-end Carmenera where we seek to uncover the essence of the grape variety. Fresh profile, nose with subtle violet, black fruit and cherries. With herbal notes that give it its character and identity. Aromas of pepper, boxwood, Chinese ink and liquorice.

FLAVOR: Bold palate, with tension and juiciness. Crisp wine.

FOOD MARRIAGE: Ideal for light and fresh meals. Caprese salad, margherita pizza, pulled-pork sandwich with kimchi, spinach and ricotta ravioli with sage sauce.

UPC: 6 35335 88447 8
12pk/750ml



CERTIFIED
BIODYNAMIC®

