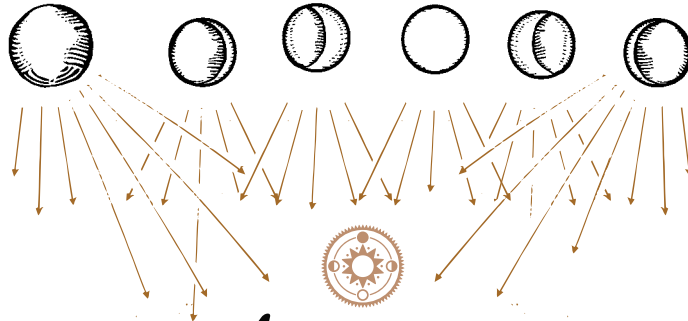


# L'Atelier



HACIENDA  
*Araucano*  
NATURAL STYLE  
FRANÇOIS LURTON

HUMO BLANCO

## L'Atelier Naranjo 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:** 47.5% Sauvignon Blanc, 47.5% Chardonnay, 5% Viognier

**VINE AGE:** 20 years **DENSITY:** 20,000 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:** Native fermentation with prolonged skin contact maceration with 30% whole cluster and the rest from destemmed grapes. Fermentation takes place in large 600L barrels over 5 years old. Open and positioned vertically for regular treading during fermentation. Once fermentation is complete, the barrels are closed and refilled for storage for 8 months of pellicular maceration. After this period, the wine is separated from its skins and preserved for one month in clay and ceramic amphorae.

**AGEING:** Post fermentation storage 8 months in 5th use barrels and then racked for 1 month in clay and ceramic amphorae.

### TASTING NOTES:

**COLOR:** Medium intensity yellow with a coppery rim, it presents a slight cloudiness due to the fact that it is an unfiltered wine where we look for its natural expression.

**AROMA:** Fruity notes reminiscent of quince, pear and apricot as well as an intense presence of mandarin and orange zest nuanced with aromas of beeswax and a pleasant floral bouquet.

**FLAVOR:** Complex on the palate, textured and with structure enhanced by the contribution of the skins, which provide chewy tannins, all supported by good acidity and volume.

**FOOD MARRIAGE:** Pairs well with fish, charcuterie and sweetbreads.



UPC: 6 35335 74741 4  
12pk/750ml



CERTIFIED  
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