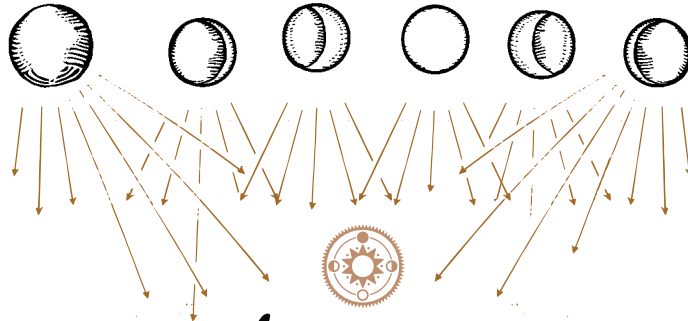


L'Atelier



HACIENDA
Araucano
NATURAL STYLE
FRANÇOIS LURTON



UNE

L'Atelier Pet Nat 2022

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: 48% Sauvignon Blanc, 48% Pinot Noir, 4% Syrah

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: Delicate entry of harvest with selection of clusters and protection of the must to maintain a reductive environment. Destemming of the grapes and pressing of the three varieties together, followed by inoculated co-fermentation with native yeast (Pied de cuve). Fermentation is carried out at a low temperature of 14-15°C with careful monitoring of the fermentation. When a residual sugar level of 18 g/L is reached, equivalent to a bottle pressure of 3 Atm, the must is cooled to pause fermentation and bottled, following the ancestral method of sparkling wine production. Once in the bottle, we store it in a temperature-controlled place so that the fermentation is slowly reactivated in the bottle, to generate carbon dioxide gas and consume all the sugars.

AGEING: Deguelle after 6 months of ageing in the bottle on its lees.

TASTING NOTES:

COLOR: Pale pink with persistent bubbles.

AROMA: Fresh white fruits such as apricot and white peach as well as citrus notes of lime and Valencia orange. The Pinot Noir contributes notes of brioche and toast.

FLAVOR: The palate is round, unctuous, enhanced by constant contact with the lees, and a vertical finish, with high acidity, which together with the bubbles, contributes to high freshness.

FOOD MARRIAGE: Paella, red pepper stuffed with cheese, delicate fish or serve as an aperitif.

UPC: 6 35335 16174 6

12pk/750ml



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