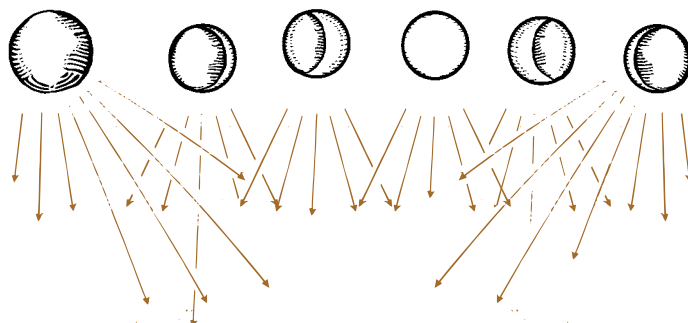




UPC: 6 35335 39893 7
12pk/750ml



L'Atelier



HUMO BLANCO

L'Atelier Syrah-Viognier 2024

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: D.O Lolol, Chile

TERROIR: Clay, silty clay and silty-clay loam.

VARIETY: 89% Syrah, 11% Viognier

VINE AGE: 18 years **DENSITY:** 4,000 vines/ha, 60 hl/ha

HARVEST: The 2024 harvest in the Lolol Valley has been very favorable, with ideal conditions

for harvesting high-quality grapes. The increased rainfall during the winter of 2023 boosted vine vigor, promoting abundant growth. Thanks to our sustainable biodynamic viticulture practices, we effectively managed the foliage in spring, ensuring optimal shading for the clusters. A cooler spring, without rain or early frosts, allowed for greater accumulation of phenolic and aromatic compounds in the grapes. The summer, with warm temperatures and notable thermal variation (lows of 10°C and highs of 35°C), facilitated optimal enological ripeness, preserving the freshness of the grapes at harvest. The harvest, with moderate yields and rigorous management of the harvest date, resulted in wines with greater concentration and structure. The 2024 vintage reflects our commitment to sustainability and excellence, producing wines of superior quality, balanced and complex.

WINEMAKING: The Syrah and Viognier grapes are harvested at the same time, carefully placed in bins, and stored in a refrigerated container at 6°C for 24 hours to ensure their freshness. Then, they are destemmed and transferred directly into a concrete fermentation tank. Next, we carry out a cold pre-fermentation maceration for 48 hours at temperatures between 6 and 8°C, with gentle daily punch-downs. Afterward, we allow the temperature to rise naturally, and fermentation takes place with indigenous yeasts at controlled temperatures of 18°C, with gentle and daily open punch-downs. Once alcoholic fermentation is complete, we rack the free-run wine into a stainless steel tank and after malolactic fermentation, we work with the gross lees daily for 3 weeks, performing homogenization every other day.

AGEING: Aging on fine lees in clay amphorae for 4 months.

TASTING NOTES:

COLOR: Intense, deep purple color.

AROMA: Fruity and intense nose, with black fruit, cherry and apricots. Spicy wine with aromas of licorice, white and black pepper.

FLAVOR: The palate is juicy, crisp, textured and with an interesting tannic structure.

FOOD MARRIAGE: Spicy dishes, lentil curry, rosemarybraised lamb, lomo saltado and stuffed rocoto peppers.

