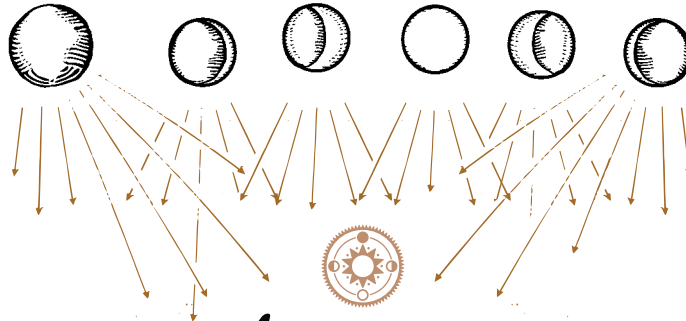


L'Atelier



HACIENDA
Araucano
NATURAL STYLE
FRANÇOIS LURTON

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: Colchagua Valley, Chile

TERROIR: Clay - silt of volcano-sedimentary origin.

VARIETY: 90% Syrah, 10% Viognier

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 harvesting with cluster selection, where all the Syrah is destemmed, leaving 11% of Viognier with full clusters. This blend is carried out by co-fermenting both varieties in micro-vinifications in small bins. In this way we manage to work individually small batches with a pre-fermentative cold maceration (cold chamber) and regular stomping. The whole extraction process is focused during the pre-fermentative maceration and the first third of fermentation with careful treading in order to extract the colour and roundness from the Syrah, while from the Viognier we obtain its tannins and aromatic precursors while preserving the elegance of the blend.

AGEING: Malolactic fermentation in barrels and ageing for 6 months in second and third use wine barrels.

TASTING NOTES:

COLOR: Intense, deep purple.

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

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

FOOD MARRIAGE: Spicy foods, curry, rosemary braised lamb, steak and stuffed peppers.

UPC: 6 35335 39893 7

12pk/750ml



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