



CHILE | 2015 ..... 33°19'20 SUD / 71°20'23 OUEST

## Araucano Reserva Carménère

### > VARIETIES

**100% CARMENÈRE** : one of the oldest varieties of the Bordeaux region, from where it originates (Médoc). Having long been confused with the Merlot variety, given its similar appearance and characteristics, it was only discovered quite recently and has now become Chile's emblematic variety.

### > VINTAGE 2015

At the end of winter, during which rainfall was normal compared to the past 5 years which were dry, we began the season with full water reservoirs. The beginning of spring was dry and hot, which resulted in early vegetative development. Our biodynamic practices over the past few years have enabled us to maintain a very good level of quality. We harvested the Syrah grapes during the first days of April. The unusually hot month of March in Chile accelerated the ripening process. This vintage promises to be well-structured, with plenty of tannins and ripe aromas. The fact that the Lolol terroir is influenced by the ocean should enable us to maintain its acidity.

### TASTING NOTES



Deep crimson colour.



Fresh and intense aromas of prune, white pepper, notes of the "garrigue" such as rosemary and thyme, and hints of eucalyptus predominate.



The mid-palate is round with a dense tannic structure. The aromatic length is dominated by notes of red fruits adds contrast and complexity to this interesting wine.

### SUGGESTION

Meats (pork filet, lamb), cheeses.



16 - 18 °C

2 - 4 years

### > ANALYSIS

ALCOHOL CONTENT	13,9% vol
PH	3,92
TOTAL ACIDITY	3,05 g/l d'H <sub>2</sub> SO <sub>4</sub>
VOLATILE ACIDITY	0,64 g/l d'H <sub>2</sub> SO <sub>4</sub>
RESIDUAL SUGARS	3,38 g/l

### > VINEYARD

**Origin/location** : 100% Colchagua.

**Soil** : Colluvial granite deep-lying soils that are well-drained and infertile

**Planting density** : 4550 vines/ha.

**Climate** : Oceanic (Pacific), which regularly brings morning mists and cool evenings.

**Average age of vines** : 12 years.

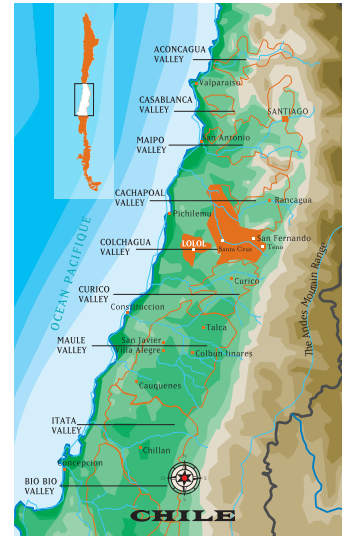
**Yield** : 50 hl/ha.

### > WINEMAKING

**Harvest** : Manual picking into small crates. Picked by vineyard plot. Double selection firstly on the bunch and then the grapes themselves are sorted.

**Vinification** : Chilling in a refrigerated room with gentle « foulage » in these chilled conditions for most of the grapes. Maceration on the skins for 25 days. Fermented in vat with regular pumping over.

**Ageing** : Malolactic in barrel. Regular stirring during a period of three months. Aged for ten months in french oak barrels of one wine.



*Chile is a long strip of land nestled between the Pacific Ocean and the Andes. This geographical location provides it with a climatic diversity that is particularly well suited to wine growing. The summer heat is constantly tempered by the cool streams of air from the Pacific and the Andes.*

*Chile's vineyard occupies just over 100 000 hectares and remains one of the rare places in the world where the soil is unaffected by phylloxera, making it possible to plant vines without rootstock.*

*Our vineyards are mainly located in the Colchagua Valley and most particularly around our winery in Lolol. We also use grapes from other valleys, such as Casablanca Valley.*



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