

GRAN ARAUCANO CABERNET-SAUVIGNON 2013

Making wine in Chile since 1992, François with his brother Jacques were immediately convinced of the potential to produce fine wines with the potential for aging in this ideal climate. It was not until 1997 that he was able to fulfill this ambition and produce his first Araucano wine. "Araucano" is the name given by the Spaniards to Chile's indigenous people. The grapes come from a small plot of "franc de pied" vines of Chardonnay and Cabernet Sauvignon (with original rootstocks) overseen since 1997 and from our own estate at Lolol.



VARIETY

100% Cabernet-Sauvignon

VINEYARD

Soil

Sandy-clay and/or gravelly-clay soils.

Density

Different densities : plots at 3000 vines/ha, other at 4500 vines/ha.

Climate

A dry and hot climate, with daily temperature range from 15 to 20°C, a lot of light and a cool wind coming from the sea that cooled the temperature during the warmest hours of the day.

Average age of the vines

15-20 years.

Yield

25-35 hl/ha

Location

In 1997, Jacques and François discovered various plots of old Chardonnay and Cabernet Sauvignon "franc de pied" vines (without rootstock), near the village of Santa Cruz in Colchagua Valley. These vines bearing unusually concentrated grapes naturally gave birth to our two Gran Araucano wines, Chardonnay and Cabernet Sauvignon. Today, they are supplemented by the vines from our estate situated just next to the village of Lolol.

WINEMAKING

Harvest

Handpicked into crates, the grapes are then selected on double sorting tables.

Vinification

Pre-fermentation cold maceration for five days followed by alcoholic fermentation with regular punching and pumping over. Post-fermentation maceration for 15 days to obtain an elegant tannic structure. Malolactic fermentation in vats for a relatively short period of 8 to 10 days.

Ageing

Aged for 18 months in barrels (70% new, 30% one wine barrels).

THE VINTAGE

Due to the higher than usual rainfall and long ripening periods, the 2013 vintage was harvested one to two weeks later than in a normal year. The cool temperatures obliged us to wait as long as possible (sometimes until the leaves began to fall) for the red grapes to reach optimal phenolic ripeness. Alcohol contents remained moderate this year with some interesting levels of acidity, suggesting that we can hope for some very well-balanced wines. The harvest was generally good in terms of quantity, in accordance with the trend for the region.

GRAN ARAUCANO

CABERNET SAUVIGNON
COLCHAGUA VALLEY
CHILE



TASTING NOTES

Beautiful, very deep red robe with cherry glints. Very aromatic nose, characterized by intense fruit, with fresh blackcurrants and complex notes of thyme and garrigue. Powerful on the palate, coated with concentrated tannins, that nevertheless show great finesse. The finish is very long, full-flavoured and complex.

SUGGESTIONS

Rack of lamb, pork filet, filet of beef with rosemary, game, cheeses.

TEMPERATURE

17-18°C

CONSUMPTION

7-10 years