

HUMO BLANCO



100% Carménère

VARIETY

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VINEYARD

Soil

Clay - silt of volcano-sedimentary origin.

Density

4 000 vines/ha

Average age of the vines

20 years

Yield

45 hl/ha.

Location

Lolol Valley

WINEMAKING

Wine-growing

Biodynamic agriculture

Vinification

Most of the grapes are refrigerated in a cold room with a slight "crushing" in these refrigerated conditions. Maceration of the skins for 35 days. Fermentation in vats with regular pumping over. 15% of the remaining whole grapes are used to punch down the cap. Malolactic fermentation in barrels. Regular stirring for three months.

Ageing

Aged for ten months in French oak barrels of a single wine.

THE VINTAGE

After 2 hot seasons marked by low rainfall and worrying water deficits, this year 2020-2021 finally offered us a cool and wet season. The summer began with very good temperatures, which allowed the grapes to grow and develop in optimal conditions. However, the weather offered us new challenges, giving us the gift of rain at the end of January 2021. It was the heaviest recorded in the last 70 years (80 mm), making this summer of 2021 the coolest of the decade. Harvest dates were 15 to 20 days later than last year and very close to normal for cooler vintages.

TASTING NOTES

A hint of clove and other spices mingle with the overall aromatic complexity. The wine is supported by a supple, soft structure and fresh flavours, confirming that the Lolol Valley offers exceptional conditions for this grape variety.

AWARDS

AWARDS	2020	93	pts
Descorchados	92	pts	James
Suckling	90	pts	Tim Atkin