

CLOS DE LOLOL SINGLE VINEYARD RED BLEND 2013

This wine represents the essence of the cool climate of Lolol. It is made up of the best plots of four grape varieties that excel in the valley : Carmenère, Cabernet Sauvignon, Syrah and Cabernet Franc. They are grown in different parts of the estate that brings out the best of each grape variety and are blended together to give a fine complex wine.



VARIETY

ORGANIC WINE : Syrah 35% - Carmenere 25% - Cabernet Franc 20% - Cabernet 15% - Petit Verdot 5%

VINEYARD

Soil

The clay-limestone and stony soils are helpful to drain the rain water.

Density

5 000 vines/ha.

Climate

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

Average age of the vines

12 years.

Yield

6 t/ha, 42hl/ha.

Location

All grapes come from our estate at Hacienda Araucano at Lolol. Planted with no rootstock, the vines which we cultivate, are among the last vines of the world not to have known Phylloxera.

WINEMAKING

Harvest

The grapes are handpicked into crates (12kg), then selected on double sorting tables.

Vinification

Three kinds of maceration are carried out : cold maceration at very low temperatures (8-10°C), alcoholic fermentation where we carry out daily pumping-over and cap-plunging, and final post-fermentation skin maceration.

Ageing

After the regular malolactic fermentation and a short period on the lees, it is aged in French oak of 1 and 2 wines, for 18 months. Carmenere is aged in demi-muids (600L barrel).

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. After a very dry winter due to the natural phenomenon of La Niña, spring was influenced by its corollary, El Niño. The latter had the effect of bringing rain during the vines' growth period, an occurrence rarely seen in Chile! This complexity was confirmed at the end of fermentation.



TASTING NOTES

Deep and brilliant red colour with glints of crimson. The nose is fresh and elegant with hints of black fruit jam and tobacco. It is a wine that reveals itself in stages, bringing to light the complexity of this blend, with background hints of leather, white pepper and liquorice. The overall effect is rounded off by aromatic power, displaying the elegance of the Lolol Valley.

SUGGESTIONS

This is a well-rounded wine that can be enjoyed now or in up to six years time, accompanied by substantial dishes, game in wine sauce or barbecued red meat.

AWARDS

92 pts : JAMES SUCKLING

TEMPERATURE

17-18°C

CONSUMPTION

10 years.