

## CLOS DE LOLOL WHITE BLEND 2016



*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: Sauvignon Blanc and Chardonnay. 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 balanced and aromatic white wine.*



### VARIETY

ORGANIC WINE 70% Sauvignon Blanc, 30% Chardonnay.

### VINEYARD

#### *Soil*

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

#### *Density*

6500 vines/ha.

#### *Climate*

A dry and hot climate, with daily temperature range from 15 to 27°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*

15 years.

### TASTING NOTES

Deep and brilliant yellow colour with glints of gold. Very expressive nose, yellow peach aromas, tropical fruits with sweet spices. The palate is very round, generous, well balanced with good acidity. Long and fresh finish, great complexity.

### SUGGESTIONS

Aperitif, crayfish with american sauce, foie gras.

### AWARDS

92 pts : JAMES SUCKLING

### TEMPERATURE

10-12°C.

### CONSUMPTION

1-3 years.

#### *Yield*

8t/ha, 60hl/ha.

#### *Location*

All grapes come from our estate at Hacienda Araucano at Lolol.

### WINEMAKING

#### *Harvest*

The grapes are handpicked into crates.

#### *Vinification*

Maceration for the sauvignon blanc and reductive winemaking, to protect fragile aromas of this grape. Chardonnay : direct pressing, and semi oxidative vinification.

#### *Ageing*

70% fermented in new French oak barrel and ageing on lees for 9 months with regular stirring. 30% fermented and aged in stainless steel tanks and ageing on lees.

### THE VINTAGE

The beginning of this 2015 vintage started with a dry and hot spring, which resulted in early vegetative development. The harvesting of Sauvignon grapes ended on the 28th February: the earliest vintage in ten years. Our biodynamic practices over the past few years have enabled us to maintain a very good level of acidity. We are producing a highly complex wine with a combination of fruity notes (pineapple, lychee) and floral notes (boxwood, blackcurrant flowers), all of which are bound by a great deal of minerality. To the palate, it is perfectly balanced and very unctuous, with a very mineral finish.