

# HUMO BLANCO

*Edición limitada*

CHARDONNAY

2022

The 2022 vintage was initially challenging given the rainfall deficits of the 2021-2022 season, which reached only 50% of a normal year. This scenario led us to develop a much more precise and efficient irrigation management during the season, to which we added the sustainable practices of biodynamic viticulture. All of which allowed us to get through the season in a good way, obtaining excellent qualities. In terms of yields, the harvest was average and gives us a greater concentration and structure in our 2022 wines.

**TERROIR**

Clay - silt of volcano-sedimentary origin.

**GRAPE VARIETIES**

100% Chardonnay

**AGE OF THE VINES**

18 years.

**DENSITY**

3 500 vines/ha

**FIRST VINTAGE**

2001

**WINEMAKING**

We seek to bring out the best of the two most representative winemaking styles in a chardonnay. The job is to preserve the character and typicity of the grape variety and to add elegance to it. Native fermentation at temperatures of 17-18°C in stainless steel vats with 12 hours maceration in press. The freshness is linked to a long, fresh and fruity wine. 90% of the blend comes from fermentation in stainless steel vats and 10% is fermented in 400 L French oak barrels. To add to the elegance, 10% of selected barrels from the 2021 vintage are added to the blend with 12 months of oak integration into the blend.

**AGEING**

10% of the blend was fermented and kept in oak barrels for 12 months to add sweetness and unctuousness, to generate a more pleasant wine on the palate.

**WINEMAKER'S NOTE**

Pale yellow colour, bright.

Aromas: jasmine, white flower, white fruit, banana peach, and the earlier harvest is to have some citrus notes, such as orange blossom. The mouth is fruity, balanced acidity, with unctuousness and elegance provided by wood.



**APPELLATION**

Colchagua Valley - CHILE

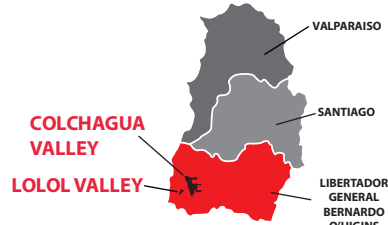
**LATAM**



**CHILE**



**VALLE DE LOLOL**



HACIENDA  
*Araucano*  
FRANÇOIS LURTON