



# HUMO BLANCO

## PINOT NOIR 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% pinot noir

### AGE OF THE VINES

18 years.

### DENSITY

4 000 vines/ha, trellised.

### FIRST VINTAGE

2017

### WINEMAKING

Delicate entry of the harvest with selection of clusters, destemming of 95% of the grapes leaving 5% of the whole cluster in fermentation. The grapes are then processed from bins to bins in order to work individually in small batches a pre-fermentative cold maceration (cold chamber) with regular stompings. The whole extraction process is focused during the pre-fermentative maceration and the first third of fermentation in order to extract colour, tannins and aromatic precursors while preserving the delicacy and elegance of the grape variety.

Fermentation is carried out with native yeast at temperatures between 22 and 24°C. To avoid over-extraction and to manage the tannic mass of the wine, we press the wine at a density of 1030, and then continue the fermentation in the liquid phase. In this way we obtain a fruity and balanced wine, revealing the character and finesse of the grape variety.

### AGEING

30% of the cut (presses) in 2nd and 3rd wine barrels for 3 months.

### WINEMAKER'S NOTE

Ruby colour with red highlights. Nose with strong aromatic intensity of fresh raspberry, cherry, plum. Earthy notes, beetroot. A wine with a smooth structure and voluptuousness. Long finish and fruit that reveals the typicity of this grape variety.

### FOOD-PAIRING

Ideal for cheese boards, especially with cheeses such as brie or camembert. Charcuterie, tuna with berries sauce, mushroom risotto and paella. Chocolate and cherry tart, fruits of the forest.



### AWARDS

**2021**  
90pts James Suckling

**2020**  
93pts James Suckling  
91pts Tim Atkin  
90pts Wine Advocate

**2019**  
92pts Tim Atkin  
92pts Decanter  
91pts Vinous  
90pts James Suckling

**2018**  
91pts James Suckling  
90pts Tim Atkin

## APPELLATION

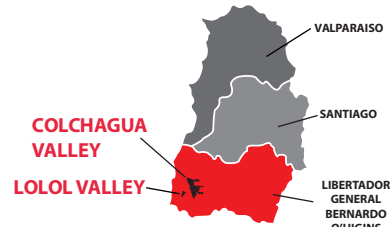
### LATAM



### CHILE



### VALLE DE LOLOL



HACIENDA  
*Araucano*  
FRANÇOIS LURTON