

HUMO BLANCO

HUMO BLANCO - CABERNET-FRANC 2015



100% Cabernet-Franc.



VARIETY

100 % CABERNET FRANC

VINEYARD

Soil

Colluvial granite deep-lying soils that are well-drained and infertile.

Density

4500 vines/ha.

Climate

Oceanic (Pacific), which regularly brings morning mists and cool evenings.

Average age of the vines

15 years.

Yield

55 hl/ha.

Location

Selection of some of the best vineyards from the coastal part of the Colchagua Valley and from Lolol Valley.

WINEMAKING

Harvest

Manual picking into small crates. Picked by vineyard plot. Double selection firstly on the bunch and then the grapes themselves are sorted to remove stems and leaves.

Vinification

Chilling in a refrigerated room with gentle crush in these chilled conditions for most of the grapes. Maceration on the skins for 35 days. Fermented in vat with regular pumping over.

Ageing

8 months in French oak barrel of 225 liters - 2 years old.

THE VINTAGE

At the end of winter, during which rainfall was normal compared to the past 5 years which were dry, we began the season with full water reservoirs. The beginning of spring was dry and hot, which resulted in early vegetative development. Our biodynamic practices over the past few years have enabled us to maintain a very good level of quality. We harvested the Syrah grapes during the first days of April. The unusually hot month of March in Chile accelerated the ripening process. This vintage promises to be well-structured, with plenty of tannins and ripe aromas. The fact that the Lolol terroir is influenced by the ocean should enable us to maintain its acidity.

TASTING NOTES

Ruby color Even on the first nose the wine gives off aromas of blackberry and black currant. Notes of grilled sweet pepper and vanilla. It has a lovely roundness on the palate. Its finish matches its nose with a touch of oak.

SUGGESTIONS

Meats (pork filet, lamb), cheeses.

TEMPERATURE

16-18°C.

CONSUMPTION

2-4 years.