



HUMO BLANCO

HUMO BLANCO - CARMENERE 2013

ORGANIQUE WINE 100% Carmenere: 100%



VARIETY

100 % Syrah 100% Clone 174

VINEYARD

Soil

Vineyard 100% Lolol, our ideal terroir: Slowly eroded colluviums from a granitic massif composed of diorite (metamorphic rock), creating very stony, deep yet poor soil that is airy and as such can be widely explored by the vines' roots. The pale yellow soil is strongly radiating, providing the grapes with optimal sunshine.

Density

4 550 vines/ha.

Climate

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

Average age of the vines

9 years.

Yield

45 hl/ha.

Location

100% Lolol.

WINEMAKING

Harvest

The grapes were handpicked into small crates and selected plot by plot. The bunches and berries were double sorted on reception, to remove any impurities.

Vinification

Cold storage chilling and cold pressing. Vatting in cement and stainless steel vats. Regular cap plunging, 35-days maceration on the skins.

Ageing

Malolactic fermentation in barrels, regular stirring for two to three months, and eight-months ageing in one-year-old barrels.

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. The cool temperatures obliged us to wait as long as possible (sometimes until the leaves began to fall) for the red grapes to reach optimal phenolic ripeness. Alcohol contents remained moderate this year with some interesting levels of acidity, suggesting that we can hope for some very well-balanced wines. The harvest was generally good in terms of quantity, in accordance with the trend for the region, except for the Carmenere, whose flowering was hindered by the rain.

TASTING NOTES

Ruby color with good depth and purple reflections. A spicy wine, with white pepper, liquorice, black cherries and depth. The colour presents shades of concentrated purple; a long, elegant, supple wine; retro-olfaction returns the spices from the bouquet.

SUGGESTIONS

Duck breast with green pepper sauce

TEMPERATURE

16-18°C.

CONSUMPTION

2-4 years.