

# HUMO BLANCO

## HUMO BLANCO - SAUVIGNON BLANC 2016



### TASTING NOTES

Crystal clear, brilliant with green glint. Intense aromas, with a first nose of green asparagus mixed with tropical fruits like guava and passion fruit. At the palate, the attack is smooth and tasty, with a lot of structure, nice concentration and final with acidity and freshness.

### SUGGESTIONS

A cebiche of coquilles st Jacques (scallop) with a maracuya and lime sauce will be the best dish for this wine!

### AWARDS

91 pts : JAMES SUCKLING

### TEMPERATURE

10-12°C.

### CONSUMPTION

1-3 years.

ORGANIC WINE 100% Sauvignon Blanc. (Clone 242) A highly aromatic variety of French origin (Loire and Bordeaux) producing very fruity and lively wines.



### VARIETY

100 % SAUVIGNON BLANC

### VINEYARD

#### Soil

Most of this blend comes from our estate in Lolol valley, which gives us our best quality. As well as estates we have been overseeing for several years now in the Casablanca Valley.

#### Density

4000 vines/ha.

#### Climate

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

#### Average age of the vines

15 years.

#### Yield

11 000 kg/ha.

#### Location

100% Lolol Valley

### WINEMAKING

#### Harvest

Hand picking in bins of 500 kg early in the morning to take advantage of low night temperatures. Immediately brought to the cellar and stored to preserve the freshness of the aromas.

#### Vinification

The grapes are transferred to a pneumatic press using inert gas to prevent oxidation; they are left to macerate with the skins for 6 to 12 hours, to ensure excellent aromatic extraction. Fermentation is carried out for eight days at a low temperature (16°C) in stainless steel vats.

#### Ageing

On the lees for 2 months to achieve greater balance and persistence on the palate.

### THE VINTAGE

According to our winemaker Francisco Fernández, the 2016 harvest was of a rare intensity! Following April's heavy rains, harvest was foreseen as complicated. We joined all our knowledge and skills to take up the challenges created by these difficult weather conditions. However, unlike in some neighboring valleys, the outcome is rather positive. The reds, which require more care, we accurately selected the best grapes to reach our main goal: more intense and complex wines every vintage! The 2016's production volumes are lower than in the last few years, but offer a better concentration. Integral vinification gave us excellent results. This method, used on both reds & whites, is one of the keys allowing us to reveal the expression of the fabulous Lolol Terroir.