



# LICANTEN

## Idahue Estate

### ORIGIN

D.O. Licanten | Coastal Curicó, Chile

### DESIGNATION

Licanten Cabernet Franc By LA RONCIERE

### VARIETY

85% Cabernet Franc, 8% Cabernet Sauvignon, 7% Syrah

### ALCOHOL

14%

### VINEYARD

Selected from the sustainably certified parcels in the Idahue Estate. Two clones of Cabernet Franc are planted across 10 blocks totaling 4.28 hectares. Double Guyot pruning promotes desired vigour and yield control.

Located 15 miles from the Pacific Ocean, La Ronciere's ambitious 500 acre Idahue Estate is their vision for the future. Prevailing coastal breezes, abundant sunshine, and rolling hills of ancient soils culminate in a privileged climatic and geological landscape. Years of research and a forward-looking approach drove the successful effort that saw Licanten granted D.O. status in 2018.

### PROCESS

Hand-harvested and field-sorted. An additional sorting occurs at the winery before the grapes are fermented in temperature controlled micro-fermentation tanks. Aged in French oak for 10-12 months.

### TASTING

Aromas of oak, vanilla, and hints of leather open to flavors of plum, blackberry, and cassis. Medium-bodied with round, integrated tannins, finishing with a slight note of dark chocolate and roasted coffee.

#### D.O. Overview :

**Under Vine** : 200 ha (494 ac)

**Climate** : Temperate Mediterranean. Summers with little cloud cover and persistent southwesterly breezes.

**Soil Types** : Diverse soils derived from metamorphic rock. Includes Licorellas (same as Priorat) and Lutitas rock complemented with a series of alluvial and granitic soils. Quartz and mica are both abundant in the soil profile.

**Primary Red** : Cabernet Sauvignon, Merlot, Syrah, Malbec, Cabernet Franc, Pinot Noir, Carmenere, Petit Verdot, Carignan