



HARAS DE PIRQUE

ALBACLARA SAUVIGNON BLANC

Classification

Leyda - Chile

Grape variety

Sauvignon Blanc

Vintage

2020

Climate

The Sauvignon Blanc vineyards for Albaclara are located in the Leyda Valley. The 2020 growing season in this coastal wine region saw higher than average temperatures during bud break and bloom. These climatic conditions guaranteed regular vine growth and produced perfectly healthy berries. A mild summer, coupled with cool cloudy mornings typical of this region, boosted the development of citrus aromas and allowed the grapes to achieve favorable ripeness.

Vinification and aging

Harvested grapes were destemmed and delicately pressed. Fermentation took place in stainless steel tanks for 12 to 15 days at a low temperature to preserve the freshness of the grapes. The wine was left to age on the fine lees and delicate pump overs were performed every two weeks. Albaclara was bottled in the month of July 2020.

Alcohol content

13.5% by Vol.

Historical data

Sauvignon Blanc is a grape variety with great personality that fully expresses its potential only in selected areas; the most well-known are the Loire Valley, New Zealand and, Friuli in Italy. In more recent times, Chile and in particular

the Leyda Valley has proven to be a first-rate wine producing area. Inspiration for the wine's name came from the splendid sunrises coming up over the vineyards. Albaclara is a single varietal whose grapes are harvested by hand from vineyards in the Leyda Valley.





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Tasting notes

Albaclara is bright yellow with greenish hues. Its nose is unmistakable for mixed citrus aromas and notes of white jasmine blossoms. Pleasant acidity and mineral sensations give the wine excellent persistence and a fresh, mineral finish.

Recommended pairings

Perfect with hot spicy dishes, like Thai cuisine. Good with seafood, in particular oysters and white fish. Excellent with appetizers and light first courses.

