



HARAS DE PIRQUE

ALBACLARA SAUVIGNON BLANC

Classification

Leyda - Chile

Grape variety

Sauvignon Blanc

Vintage

2021

Climate

The Sauvignon Blanc vineyards that produce Albaclara are located in the Leyda Valley. The 2021 growing season in this area saw relatively cool weather. The spring season brought normal conditions prompting bud break and flowering in line with seasonal averages. Lower than average temperatures, overcast daytime weather and moderate temperature fluctuations during the ripening phase gave the wine herbal and citrusy sensations and lively freshness. The grape harvest took place during the month of April after the grapes were carefully selected.

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 2021.

Alcohol content

12.5% 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 in color. Its nose offers distinctive citrusy notes and sensations of fresh herbs. On the palate it's crisp and fresh with excellent mineral characteristics.

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.

