



HARAS DE PIRQUE



ALBIS

Classification

Maipo Valley - Chile

Grape variety

70% Cabernet Sauvignon, 30% Carménère

Vintage

2018

Climate

The 2018 growing season started with mild temperatures during winter followed by a normal, dry and frost-free spring. Climatic conditions in summer were hot especially in the month of March, which marks the beginning of harvest season in the Maipo Valley. Vineyard blocks of Cabernet Sauvignon for Albis were picked during the second week of April when the weather was cool and breezy. Carménère, a late ripening grape variety compared to Cabernet, was harvested in the month of May.

Vinification and aging

Harvested Cabernet Sauvignon and Carménère grape varieties were brought to the cellar and fermented separately. The technique of cold maceration was performed for a period of five days followed by traditional fermentation in order to enhance natural concentration levels and intensify the grapes' quality profile. Maceration was carried out in French oak fermentation vats for a period of 20 days. Cabernet Sauvignon was blended with Carménère in the month of December 2018. Albis was left to age in French oak barriques for 18 months before being bottled.

Alcohol content

14% by Vol.

Historical data

Albis is an elegant and captivating blend of Cabernet Sauvignon and Carménère and its name celebrates the dawn of a new day in viticulture. It represents the unification of two hemispheres, the Old and New Worlds, with the specific aim of crafting a great wine in the heart of the Maipo Valley.

Tasting notes

On the nose, Albis offers pleasant aromas of coffee, spices, black berries and smoky hints. Its palate is a classic expression of territorial character with notes of mint and fresh herbs, typical of the Maipo Valley. With a soft



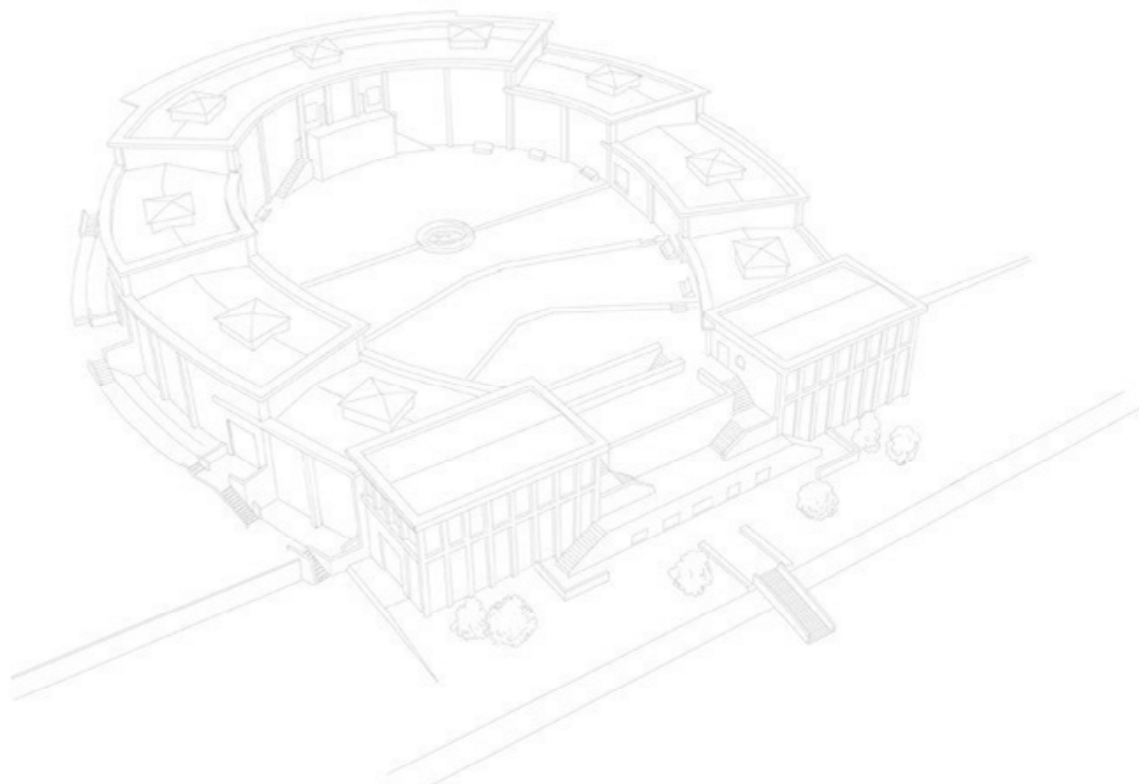


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entry on the palate, Albis is impressive for its lingering finish and elegant tannins accented by unmistakable notes of licorice and spices of freshly ground black pepper.

Recommended pairings

Ideal with marinated meats such as lamb and beef, including stewed and slow cooked meats, or aged cheeses. Albis pairs perfectly with spicy dishes, excellent with desserts prepared with dark chocolate.



IT-BIO-009 - CV-29
CL-BIO-005