



HARAS DE PIRQUE



HARAS DE PIRQUE CHARDONNAY

Classification

Valle de Casablanca - Chile

Grape variety

Chardonnay

Vintage

2020

Climate

The 2020 growing season in the Casablanca Valley was characterized by favorable weather, however the area was affected by several frost events. These climatic conditions resulted in smaller than average clusters and a reduction in overall yields but did not have any adverse effects on the quality of the grapes. Higher temperatures during the final phase of ripening allowed vineyard crews to begin harvesting at the beginning of March.

Vinification and aging

The grapes were hand harvested in each vineyard block. The berries were gently pressed and left to settle for a short period of time to favor natural clarification of the must. Alcoholic fermentation took place both in stainless steel tanks, and French oak barriques, the latter in limited quantities. After a period of aging on the lees, the wine was blended and bottled.

Alcohol content

13.5° by Vol.

Historical data

Haras de Pirque Chardonnay represents the finest expression of this grape variety in the Casablanca Valley wine region. The vineyards, surrounded by hillsides rich in vegetation and olive groves, are on north-east facing slopes and benefit from delicate Pacific Ocean breezes. These unique climatic conditions guarantee a slow, steady ripening phase, enhancing the grape variety's characteristic aromas.

Tasting notes

Haras de Pirque Chardonnay is a golden yellow color. On the nose, fascinating notes of apricots and citrus fruits are well integrated with hints of honey and tropical fruits. Its elegant, fresh palate is defined by aromas perceived on the nose.



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Recommended pairings

Perfect with rich fish, such as salmon, risotti, white meats; chicken and turkey and, oven-baked dishes. Ideal with grilled vegetables.

