



HARAS DE PIRQUE



GALANTAS

Classification

Cabernet Franc Gran Reserva – Chile – Organic Wine

Grapes

85% Cabernet Franc, 15% Carménère

Vintage

2018

Climate

The 2018 will be remembered at Haras de Pirque as a great vintage. The climate, tendentially cool, has allowed to enhance the aromas and flavors of the Maipo Valley grapes. The Cabernet Franc harvest took place in two separate moments: in early April in the case of the high-lying vineyards while the valley floor plots were picked at the end of the same month. The Carménère, a late ripening grape variety, was picked in mid-May instead.

Vinification and aging

The four separate Cabernet Franc vineyard plots and the Carménère were fermented separately in stainless steel tanks and french oak casks. The cold, pre-fermentation maceration lasted from three to five days and aimed at fully bringing out the aromatic components of the grapes. After the fermentation, which utilized solely spontaneous yeasts, the wine went into barrique where it aged for a period of fourteen months.

Alcohol

14,5° Vol.

Historical data

Galantas represents the maximum expression of Cabernet Franc in the Maipo Andres valley. A wine capable of expressing the characteristic vibrance, elegance, and finesse of this unique terroir. The grapes are sourced from Haras de Pirque's organic vineyards, situated in the Maipo Andes valley at over 2300 feet (700 meters) above sea level. Here Cabernet Franc succeeds in expressing to the maximum degree its important potential, much assisted by the cool nights of the Andres foothills.

Tasting notes

Galantas shows a violaceous color. The nose expresses notes of dark berry fruit as blueberries and blackberries. The palate is supple, ample, persistent and characterized by pleasant tannins. A wine capable of demonstrating all of the character of the Maipo Andes valley.

