



HARAS DE PIRQUE



HUSSONET

Classification

Cabernet Sauvignon Gran Reserva – Chile - Organic Wine

Grapes

85% Cabernet Sauvignon, 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 Sauvignon 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 various vineyard parcels of Cabernet Sauvignon and Carménère were fermented separately, respectively in stainless steel tanks or in 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 twelve months.

Alcohol

14.0° by Vol.

Historical data

Mostly Cabernet Sauvignon with a small percentage of Carménère, Hussonet is produced from the Haras de Pirque vineyards in the Maipo Valley. This wine aims at narrating the character and personality of this territory through a fascinating wine with spicy and herbaceous notes sustained by an exceptional freshness, typical of its zone of production.

Tasting notes

Hussonet 2018 shows an intense red color with violaceous highlights. The nose offers notes of mint and chocolate with typical spicy aromas of laurel which distinguish the territory where the grapes are grown. The palate is both concentrated and smooth, with silky and persistent tannins. Hussonet represents the great potential of these varieties at Haras de Pirque.

