



HARAS DE PIRQUE

ALBACLARA SAUVIGNON BLANC

Category

Leyda - Chile

Grape Variety

Sauvignon Blanc

Vintage

2019

Climate

The 2019 vintage in the Leyda valley, in particular at Las Brisas de Santo Domingo where the Sauvignon Blanc vineyards of Albaclara are located, was characterized by temperatures which were generally cool in nature during the period of bud break and flowering. These climatic conditions favoured the development of grape bunches which were smaller than usual. The moment of ripening was distinguished by weather which was a bit higher than average, fully bringing out the fruity characteristics of the Sauvignon Blanc. The absence of rainfall and the sunny days guaranteed a harvest of healthy grapes, high in quality.

Fermentation and Aging

Upon their arrival in the cellars, the grapes were destemmed and given a soft pressing. The fermentation, which took place at low temperatures to conserve the freshness of the grape variety, took place in temperature controlled stainless steel tanks and lasted from twelve to fifteen days. The wine, subsequently, aged on its fine lees and enjoyed a delicate pumping over every two weeks. Albaclara was bottled in June of 2019.

Alcohol

13.5% Vol.

Origin

Sauvignon Blanc, a grape variety with an important personality, fully expresses itself in the world's selected areas of real election, among which are traditionally noted the Loire river valley, New Zealand and Friuli and, in more recent times, in Chile, specially the coastal zone of Leyda. Its name is inspired by the splendid dawns which rise over its vineyards. Albaclara is a pure Sauvignon Blanc, whose grapes are hand-picked in the vineyards of Leyda.

Tasting notes

Albaclara offers a brilliant yellow colour with greenish highlights. The nose is noted for its recognizability, for its fresh and herbaceous aromas which fuse with a fragrance of grape fruit and tangerine which recalls its origins near the Pacific coast. The palate is supple and persistent, with a pleasurable cool character.

Wine Pairing

Great enjoyed on its own or with spicy Thai or Indian dishes, as well as shellfish and oysters.

