



HARAS DE PIRQUE



HARAS DE PIRQUE CHARDONNAY

Category

Valle de Casablanca - Chile

Grape Variety

Chardonnay

Vintage

2019

Climate

The 2019 vintage in the Casablanca valley of Chile was characterized by fine climatic conditions, ones capable of guaranteeing a very positive growth and development of the vine. Springtime was regular, without frosts, creating the premisses for an excellent harvest. The ripening period, distinguished by temperatures which were slightly higher than seasonal averages, fully brought out the fruity personality of the Chardonnay crop. The picking took place during the first days of the month of March.

Fermentation and Aging

The grapes of the individual grape parcels were picked by hand. The grape berries were given a delicate pressing and received a brief cold maceration on their skins to favor a natural decantation of impurities. The alcoholic fermentation took place in temperature controlled stainless steel tanks and, partially, in small oak barrels. After a period of aging on its fine lees, the wine was blended and then bottled.

Alcohol

13° by Vol.

Origin

Haras de Pirque Chardonnay represents the best expression of this variety in the Casablanca Valley terroir. The vineyards, surrounded by the hills rich in vegetation and olive trees, have a north-east exposure and are touched by the delicate winds coming from the Pacific Ocean. These unique climatic conditions guarantee the slow and regular ripening of the grapes enhancing the typical varietal aromas.

Tasting Notes

Haras de Pirque Chardonnay offers a straw yellow color along with golden highlights. The nose is elegant, with characteristic citrus fruit notes and pleasurable nuances of peaches. The palate is fresh, with fine persistence, and the finish and aftertaste close with light sensations of almonds and walnuts.



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Wine Pairing

Perfect with salmon, risotto, baked dishes and white meat such as chicken or turkey. Ideal with grilled vegetables.

