



## HARAS DE PIRQUE

### GALANTAS

#### Classification

Cabernet Franc *Gran Reserva* – Chile – Organic

#### Grapes

85% Cabernet Franc, 15% Carménère

#### Vintage

2016

#### Climate

The 2016 climate at Haras de Pirque was distinguished by cool temperatures and light rainfall, weather which allowed the grapes to ripen slowly, preserving typical aromas and the characteristic freshness of the wines. 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, instead, was picked in early May.

#### Vinification

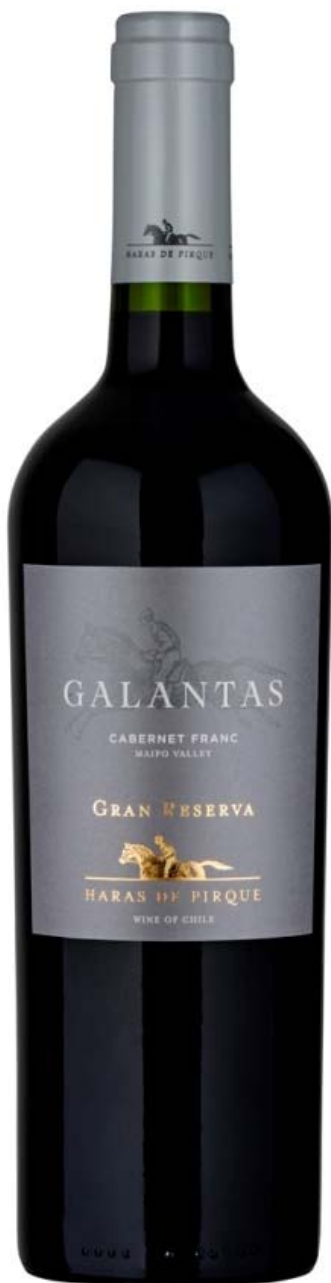
The four separate Cabernet Franc vineyard plots and the Carménère were fermented separately in stainless steel and French oak tanks. The cold, pre-fermentation maceration lasted from three to five days and aimed at fully bringing out the aromatic components of the grapes. After the fermentation, which utilized solely spontaneous yeasts, the wine went into 60-gallon French oak barrels where it aged for a period of fourteen months.

#### Alcohol

13° Vol.

#### Historical data

Galantas represents the maximum expression of Cabernet Franc in the Maipo Andes 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 Andes foothills.



#### Tasting notes

Galantas shows a ruby-purple colour and the nose expresses notes of graphite along with such dark berry fruit as blueberries and blackberries. The palate is supple, elegant, fresh, and mineral-laced. A wine capable of demonstrating all of the character of the Maipo Andes valley.

