



HARAS DE PIRQUE

RESERVA DE PROPIEDAD

Classification

Maipo Valley, Chile - Organic

Grape Variety

Cabernet Sauvignon, Carménère, and Cabernet Franc.

Vintage

2016

Climate

The 2016 vintage was characterized by below average temperatures which lasted all the way through the ripening phase, giving the grapes smooth and elegant tannins along with a fine balance between freshness and alcoholic warmth.

Vinification

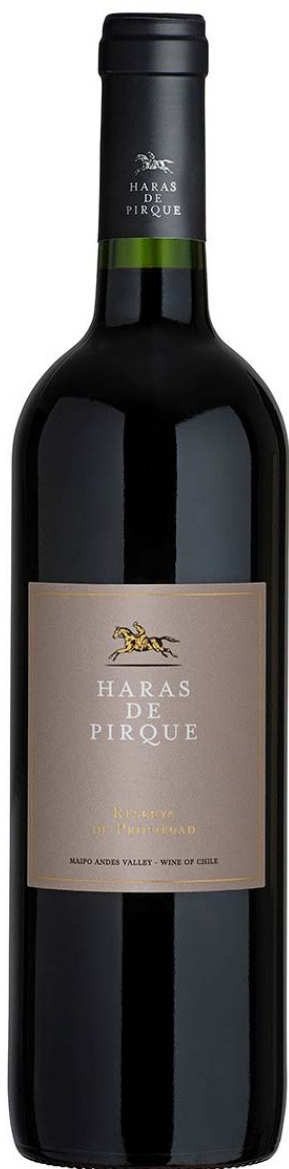
The individual vineyard plots were fermented separately to maximize the suppleness and elegance of the tannins and texture of the wine. After being run off its skins, the wine went into small oak barrels where it was put through a complete malolactic fermentation and aged before being blended and bottled.

Alcohol

13.5% Vol.

Historical data

The vineyards of the Haras de Pique estate are located in Chile's Maipo Valley. The grapes were picked manually at the end of the month of April. The vineyard plots chosen for the Reserva de Propiedad are cultivated according to the precepts of organic viticulture to best preserve the characteristics of the territory in which the wine is produced.



Tasting Notes

The wine is presented in an intense red in color. The nose expresses red berry fruit and cherries, then tobacco followed by fresh notes of mint along with herbaceous sensations, the characteristics of the Maipo Andes Valley as a zone. The palate is soft and balanced, the finish persistent and tasty.

