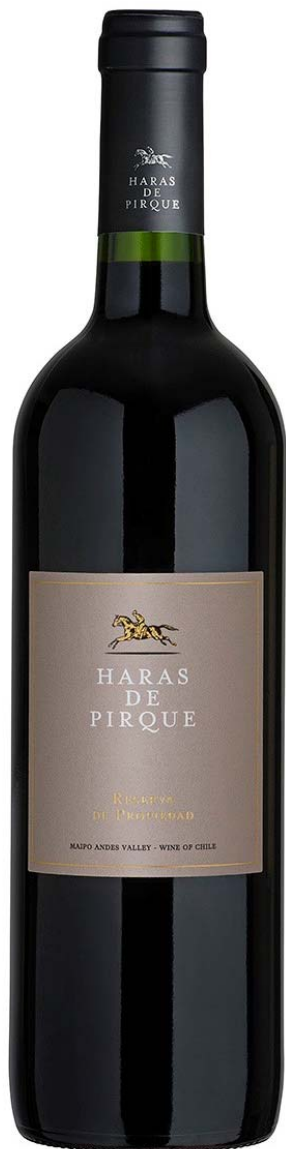




HARAS DE PIRQUE

RESERVA DE PROPIEDAD



Classification

Reserva de Propiedad, Maipo Andes Valley – Chile - Organic

Grape Variety

Cabernet Sauvignon, Carménère, and Cabernet Franc

Vintage

2017

Climate

The 2017 vintage was characterized by windy conditions and by temperatures which, on the whole, were warmer than historical seasonal averages. The harvest was carried out two weeks earlier than usual in order to maintain freshness in the grapes. The picking, entirely by hand, took place between the second week of March and the first week of April. The climatic conditions, generally warm, gave the wines intensely fruity aromas, very ripe tannins, and a finish which was quite supple and pleasurable.

Fermentation and Aging

The various vineyard plots were fermented separately to fully bring out the suppleness and elegance of the tannins. After being run off its skins, the wine went into small French oak barrels, 60 gallons in size, where the malolactic fermentation and the aging took place before the wine was blended and bottled.

Alcohol

13.5% Vol.

Historical data

The Haras de Pirque estate's vineyards are located in the Maipo-Andes Valley. The plots whose grapes are selected for the Reserva de Propiedad are cultivated according to the precepts of organic viticulture to preserve and heighten the characteristics of the estate's territory.

Tasting notes

The Reserva de Propiedad 2017 offers an intense red color. The nose is striking for its black fruit character and its hints of toasted tobacco along together sensations of fresh herbs, the typical aromas of the Maipo Valley. The palate is fresh and soft with a pleasurable finish characterized by hints of mint and, once again, fresh herbs.

Wine Pairing

Reserva de Propiedad has velvety and smooth tannins are a perfect match to grilled meat or mushrooms, soft cheeses, and light first courses.

