



## HARAS DE PIRQUE



### RESERVA DE PROPIEDAD

#### Classification

Reserva de Propiedad, Maipo Andes Valley - Chile

#### Grape variety

Cabernet Sauvignon, Carménère and Cabernet Franc

#### Vintage

2019

#### Climate

The 2019 growing season began with spring weather that was quite chilly and rather dry but did not cause any adverse effects on bud burst and vine development of the various grape varieties. During the vines' growth cycle, hot climatic conditions were accompanied by optimal temperature swings between day and night, typical in Pirque, that enhanced varietal aromas and allowed tannins to reach optimal maturity.

#### Vinification and aging

Each individual vineyard block was fermented separately to enhance the wine's supple, elegant tannins. After racking, the wine was transferred into French oak barriques where malolactic fermentation and aging took place. The wine was then blended and bottled

#### Alcohol content

13.5% by Vol.

#### Historical data

The estate's vineyards are located in the Maipo-Andes Valley. Select vineyard parcels that produce Reserva de Propiedad are cultivated using the principles and methods of organic viticulture in order to preserve and enhance the territory's characteristics.

#### Tasting notes

Reserva de Propiedad is cherry red in color. Captivating on the nose with spicy notes and fresh fruity aromas especially plums. The supple palate is defined by sensations of fruit, toast, and coffee. A gentle, pleasant wine that delivers velvety tannins.

#### Recommended pairings

Exceptionally velvety tannins pair perfectly with soft cheeses, soup and light first courses.

