



## HARAS DE PIRQUE

### ALBACLARA SAUVIGNON BLANC

#### Classification

Leyda - Chile

#### Grape variety

Sauvignon Blanc

#### Vintage

2022

#### Climate

The 2021/2022 growing season, in the Leyda Valley where Sauvignon Blanc vineyards for Albaclara grow, provided perfect conditions for normal vine growth and development. Spring was characterized by dry weather without any frost events that prompted bud break at the end of September, in line with past growing seasons.

During the ripening phase, temperatures were in the norm, cloudy morning conditions and sunny afternoons.

Lack of rainfall during harvesting operations, combined with excellent climatic conditions throughout the season, enhanced the typical freshness and minerality of Albaclara, fully expressed the characteristic citrusy and herbaceous notes and ensured perfectly healthy berries. Grapes for Albaclara were harvested during the month of April.

#### Vinification and aging

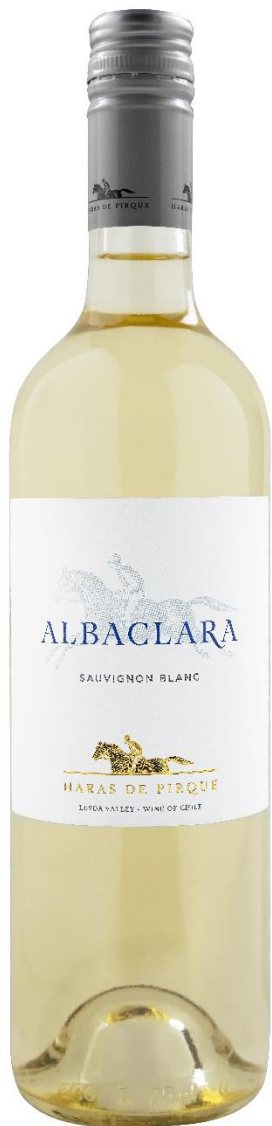
Upon arrival in the cellar, harvested grapes were destemmed and delicately pressed. Fermentation took place in stainless steel tanks for 12 to 15 days at a low temperature to preserve the freshness of the grapes. The wine was left to age on the lees and delicate pump overs were performed every two weeks. Albaclara was bottled in the month of July 2022.

#### Alcohol content

13% by Vol.

#### Historical data

Sauvignon Blanc is a grape variety with great personality that fully expresses its potential only in selected areas; the most well-known are the Loire Valley, New Zealand and Friuli in Italy. In more recent times, Chile and in particular the Leyda Valley's coastal area, has proven to be a first-rate wine producing area. Inspiration for the wine's name came from the splendid sunrises coming up over the vineyards. Albaclara is a single varietal Sauvignon Blanc whose grapes are harvested by hand from vineyards in the Leyda Valley.





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### **Tasting notes**

Albaclara is bright yellow in color. The nose delivers unmistakable citrus notes of orange blossoms and lemons. The palate is impressive for extraordinary freshness accompanied by tropical notes of maracuja and ends with a citrusy, mineral finish.

### **Recommended pairings**

Perfect with hot spicy dishes, like Thai cuisine. Good with seafood, in particular oysters and white fish. Excellent with appetizers and light first courses.

