



HARAS DE PIRQUE

## ALBACLARA SAUVIGNON BLANC

### Classification

Leyda - Chile

### Grape variety

Sauvignon Blanc

### Vintage

2023

### Climate

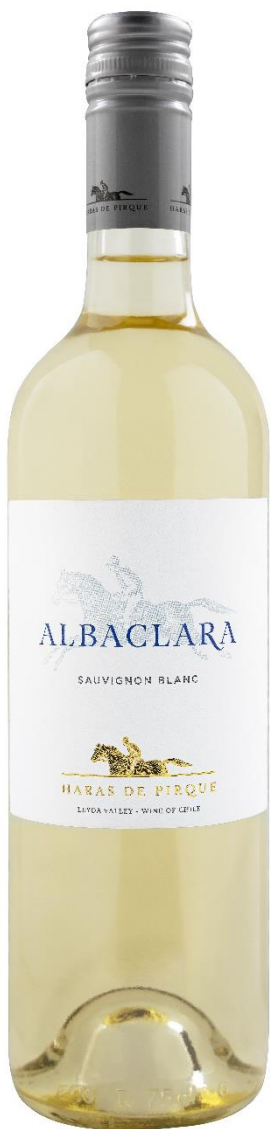
The 2023 growing season in the Leyda Valley, where Sauvignon Blanc vineyards for Albaclara grow, began with normal seasonal temperatures that guaranteed good flowering and fruit set. The ripening phase saw cool morning temperatures and cloudy skies and afternoons that brought breezy conditions. These climatic conditions together with rising temperatures during the summer months ensured perfectly healthy clusters and allowed berries to progress slowly and gradual to peak ripeness. The grape harvest for Albaclara took place in the month of April with fruit that fully expressed the characteristic saline and mineral notes of Sauvignon Blanc.

### Vinification and aging

Harvested grapes were brought to the cellar, 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 at the end of June 2023.

### 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 presents notes of white flower blossoms and citrus fruit together with hints of fresh herbs on the finish. The palate is impressive for extraordinary freshness and characteristic saline notes that evoke the wine's coastal origins and beneficial ocean breezes.

### **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.

