



HARAS DE PIRQUE

ALBACLARA SAUVIGNON BLANC

Classification

Leyda - Chile

Grape variety

Sauvignon Blanc

Vintage

2024

Climate

Albaclara Sauvignon Blanc vineyards are located in the Leyda Valley, specifically in the area of Las Brisas de Santo Domingo, where the growing season began with cool temperatures during the phases of budbreak and flowering which resulted in smaller than usual clusters. Summer began with hot weather with lower average temperatures during the months of February and March.

These climatic conditions, together with good vine vigor brought about by abundant rainfall in winter, resulting in an extended growing season. The grape harvest took place mid-April. This unique terroir gives wines produced here distinctive saline and mineral notes.

Vinification and aging

Freshly 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 beginning of July 2024.

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 offers aromas of citrus fruit and minerals typical of the Leyda Valley together with fresh hints of peaches, passion fruit and mandarin oranges. Impressive on the palate for lively freshness and herbal notes of mint and wild mint.

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.

