



HARAS DE PIRQUE



ALBIS

Category

Maipo Valley - Chile

Blend

70% Cabernet Sauvignon, 30% Carménère

Vintage

2015

Climate

The 2015 vintage began with a winter which was cold on the whole with lower than seasonal average temperatures and continued with a spring which was free of frost damage. The cool and sunny summer weather characterized the months from December through March. These climatic conditions favored a slow and long ripening of the grapes, conferring soft tannins and an excellent concentration in the grapes, typical of the Maipo Andes Valley's *terroir*.

Vinification

The Cabernet Sauvignon and Carménère grapes were fermented separately upon their arrival in the cellar. At the end of the phase of cold maceration of the must on the skins, which lasted five days the true fermentation began, a traditional one aimed at fully bringing out the natural concentration and the quality of the crop. The period of skin contact took place in oak fermenters and lasted 20 days. The Cabernet Sauvignon was blended together with the Carménère during the month of December, 2015. Albis was aged for 18 months in 60 gallon (225 liter) French oak barrels before being bottled.

Alcohol

14.5°

Historical data

Albis is an elegant and seductive blend of Cabernet Sauvignon and Carménère. Its name celebrates the dawning of a new epoch of viticulture. It represents the union of two hemispheres, of the New World and the Old World, with the precise intent of creating a great wine in the very heart of the Maipo Valley.

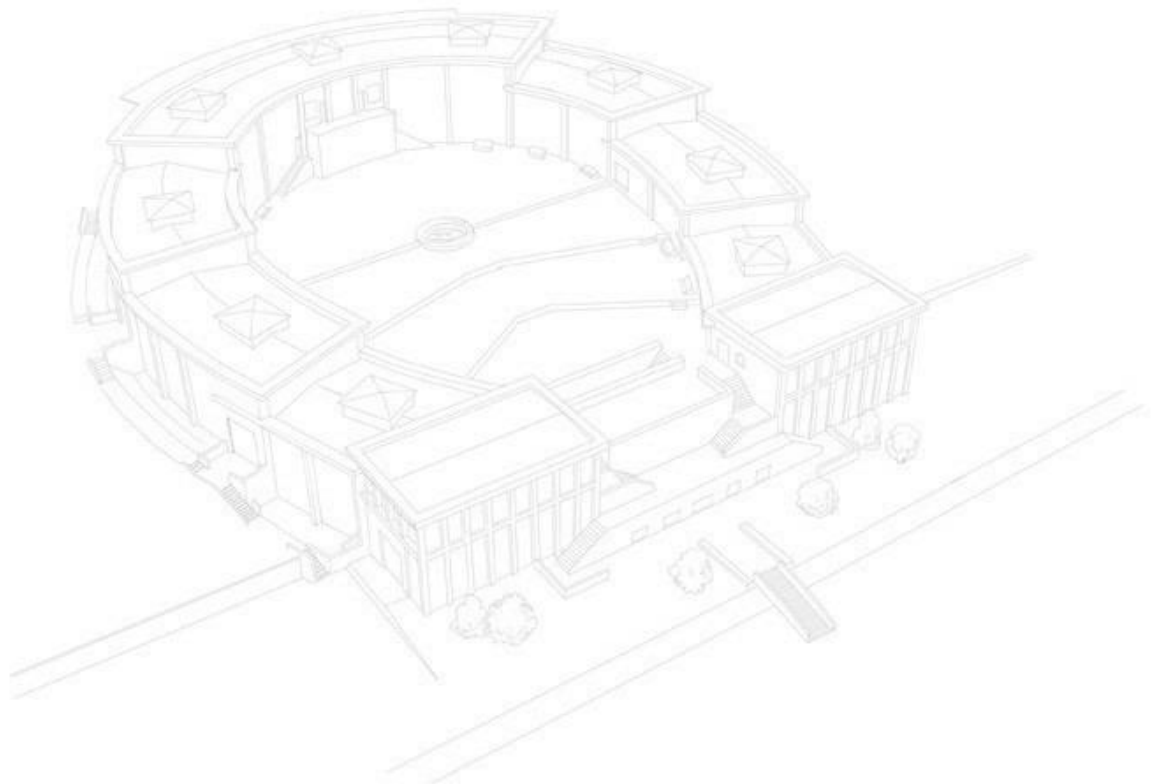




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Tasting notes

Albis aromas express the typical sensations of Mapo Andes Valley Cabernet Sauvignon and Carménère with its highly pleasurable notes of mint, graphite, and chocolate. On the palate, fresh notes of herbs and black berry fruit precede decisive but elegant tannins followed by a long and classy finish. Albis is a wine capable of expressing even higher quality with age and time in the bottle.



IT-BIO-009 - CV-29
CL-BIO-005