



## HARAS DE PIRQUE



### ALBIS

#### Classification

Maipo Valley - Chile

#### Grape variety

75% Cabernet Sauvignon, 25% Carménère

#### Vintage

2020

#### Climate

The 2020 grape harvest in Pirque was unique. Overall, the growing season was hot but average low temperatures were below normal during the ripening phase from November through March. These climatic conditions guaranteed ideal temperature swings between day and night, developing wines with greater intensity and freshness despite the higher temperatures that persisted throughout the growing season.

Vineyard blocks of Cabernet Sauvignon for Albis were harvested during the second week of April. Overall yields were lower this year, but the fruit was of exceptional quality. The harvest window was short even considering that Carménère, a late ripening variety, was picked during the month of May.

#### Vinification and aging

Harvested Cabernet Sauvignon and Carménère grape varieties were brought to the cellar and fermented separately. Cold maceration was performed for a period of five days, followed by traditional fermentation to enhance natural concentration levels and the grapes' quality profile. Maceration was carried out in French oak fermentation vats for a period of 20 days. Cabernet Sauvignon was blended with Carménère in the month of December 2020. Albis was left to age in French oak barriques for 18 months before being bottled.

#### Alcohol content

14% by Vol.

#### Historical data

Albis is an elegant and captivating blend of Cabernet Sauvignon and Carménère and its name celebrates the dawn of a new day in viticulture. It represents the unification of two hemispheres, the Old and New Worlds, with the specific aim of crafting a great wine in the heart of the Maipo Valley.





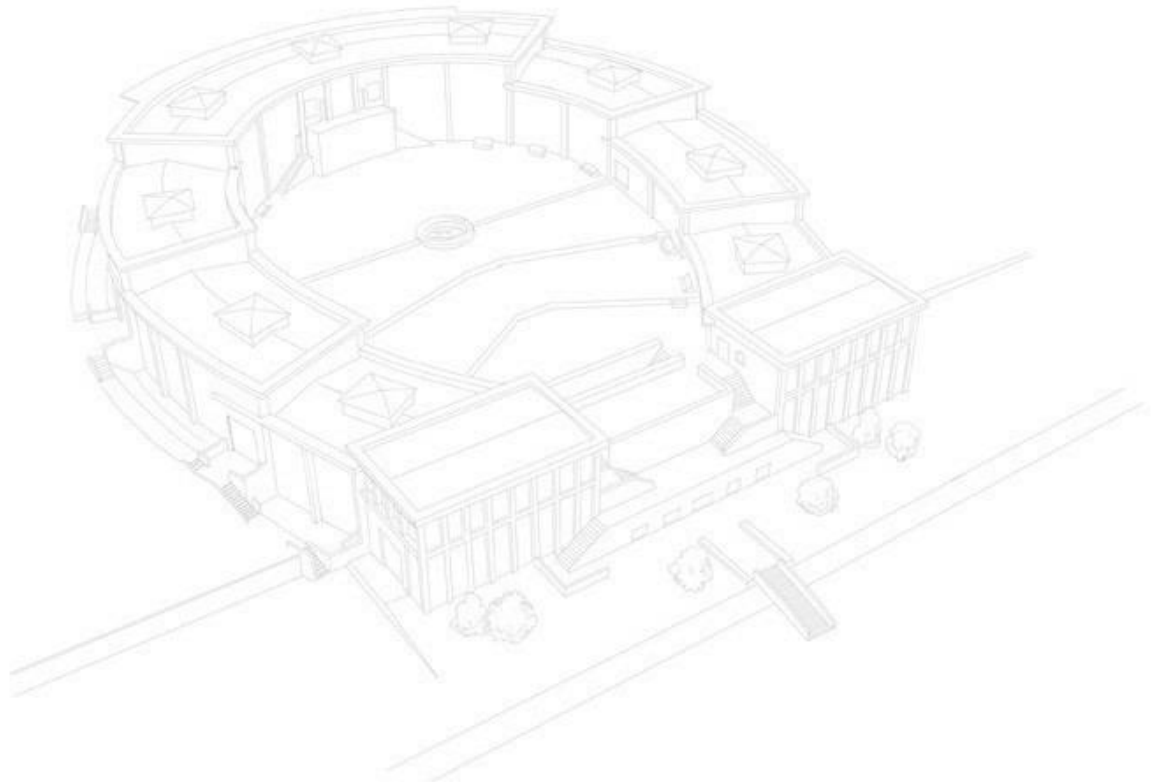
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### **Tasting notes**

Albis expresses all the characteristics of the Pirque territory with its rich aromas of coffee accompanied by light smoky notes and hints of black berries. The palate is elegant, refined, generous with supple tannins. Albis is reminiscent of cool nighttime evenings in Pirque and represents the distinctive characteristics in this unique wine producing area.

### **Recommended pairings**

Ideal with marinated meats such as lamb and beef, including stewed and slow cooked meats, or aged cheeses. Albis pairs perfectly with spicy dishes, excellent with desserts prepared with dark chocolate.



IT-BIO-009 - CV29  
GI-BIO-006