



HARAS DE PIRQUE CHARDONNAY

Classification

Valle de Casablanca - Chile

Grapes

Chardonnay

Vintage

2018

Climate

The 2018 vintage, a positive one in the Casablanca Valley, was favored by an excellent bud break and a uniform flowering. A regular springtime, one without frosts, led to a fine harvest. Cool and cloudy days during the months of January and February caused a slow ripening of the grapes, leading to a delay in the picking, which was carried out, entirely by hand, towards late March and early April. These climatic conditions assisted in fully bringing out the character and the varietal intensity of the Chardonnay of this unique terroir.

Vinification

The grapes of the individual vineyard parcels were harvested by hand, given a soft pressing, and the must left to briefly repose in order to favor a natural depositing of its impurities. The must was then fermented in stainless steel tanks and, in part, in small, French oak barrels, 60 gallons in capacity. After a period of lees contact, the various lots were blended together and the wine then bottled.

Alcohol

13° Vol.

Origin

Haras de Pique is located in the northern part of Maipo, a central area of Chile known for the production of high-quality wines and characterized by extremely favorable climatic and geographical conditions. The vineyards which surround the estate are bordered by the race track of the stables and the cellars of the property constructed in a horseshoe shape. The vine rows are situated between 1,800 and 2,150 feet (550-650 meters) above sea level to the south of the Maipo river on the Andean foothills, the soil is rich in clay at lower levels and is rocky in the higher parts.

The climate, influenced by the mountains and the nearby Pacific Ocean, enjoys warm and dry summers, mitigated by the humidity of the sea and by cool nights and evenings as well. The Haras de Pique Chardonnay was created to fully express the potential of Chardonnay in the coastal area of Casablanca.



Tasting notes

The Haras de Pique Chardonnay is a golden yellow in color. The nose is characterized by the typical varietal aromas of white flowers and hints of grapefruit. The palate is pleasurably soft and is sustained by a savory and vibrant freshness.

