



HARAS DE PIRQUE



HARAS DE PIRQUE CHARDONNAY

Classification

Valle de Casablanca - Chile

Grape variety

Chardonnay

Vintage

2021

Climate

The 2021 growing season in the Casablanca Valley overall was much cooler than previous seasons with greater cloud cover and lower average temperatures during the ripening phase. These climatic conditions led to optimal development of the grapes and boosted aromatic qualities of Chardonnay berries. Harvesting activities took place at the end of March.

Vinification and aging

The grapes were hand harvested from each single vineyard block. The berries were gently pressed and left to settle for a short period of time to favor natural clarification of the must. Alcoholic fermentation took place in stainless steel tanks and part in French oak barriques. After a period of aging on the lees, the wine was blended and bottled.

Alcohol content

12.5° by Vol.

Historical data

Haras de Pirque Chardonnay represents the finest expression of this grape variety in the Casablanca Valley wine region. The vineyards, surrounded by hillsides rich in vegetation and olive groves, are on north-east facing slopes and benefit from delicate Pacific Ocean breezes. These unique climatic conditions guarantee a slow, steady ripening phase, enhancing the grape variety's characteristic aromas.

Tasting notes

Haras de Pirque Chardonnay is a greenish yellow color with golden highlights. Its nose offers notes of pears and white flower blossoms with delicate aromas of tropical fruit, mangoes, and pineapples. On the palate it is fresh, citrusy and characterized by notes of dried fruit and pleasant tropical sensations.

Recommended pairings

Perfect with rich fish, such as salmon, risotto, white meats such as chicken and turkey and, oven-baked dishes. Ideal with grilled vegetables.