



HARAS DE PIRQUE

HARAS DE PIRQUE CHARDONNAY

Classification

Valle de Casablanca - Chile

Grape variety

Chardonnay

Vintage

2022

Climate

The Casablanca Valley's 2022 growing season was characterized by moderate rainfall and lower than average seasonal temperatures that began during the ripening phase. These climatic conditions produced smaller and more concentrated clusters. The grape harvest of Haras de Pirque Chardonnay began as of the third week in 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 hues. Impressive on the nose for the expression of citrus fruit and notes of fresh fruit particularly pears and pineapples. The palate reflects the fresh nature of the Casablanca Valley: citrus fruit accompanied by exceptional freshness and mineral notes, offering the best characteristics of the Chilean coastline.



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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.

