



## HARAS DE PIRQUE

### HARAS DE PIRQUE CHARDONNAY

**Classification**

Valle de Casablanca - Chile

**Grape variety**

Chardonnay

**Vintage**

2023

**Climate**

The 2023 growing season in the Casablanca Valley saw generous rainfall in spring and very limited frost events. Overall, climatic conditions were good resulting in a harvest of healthy, perfectly ripe grapes.

The Casablanca area, unlike vineyards in the valleys of the Central Zone, had cooler average temperatures during the ripening phase that pushed the grape harvest back 1 to 2 weeks compared to seasonal averages.

**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**

13° 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 straw yellow in color with green hues. The nose is elegant and persistent: aromas of citrus fruit and pineapples meet hints of freshly cut pears, dried fruit and mineral notes. The palate is fresh with notes of citrus fruit and minerals typical of the granite-based soils of the Casablanca Valley.



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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.

