



HARAS DE PIRQUE



ECRÀL

Classification

Ecràl, Maipo Andes Valley - Chile

Grape variety

Carménère

Vintage

2020

Climate

The 2020 growing season began with normal amounts of rainfall and moderate temperatures in the winter months and during bud break that led to uniform vine growth and development.

Lower than average temperatures in summer allowed the grapes to achieve an excellent balance between ripeness and freshness.

Vinification and aging

The Ecràl vineyard's variation in sunlight exposure influenced the timing of the grapes' ripening cycle, for this reason the different parcels of Carménère were harvested separately.

Upon arrival in the cellar, the grapes were cold soaked for a short time and then underwent alcoholic fermentation. The wine was transferred into French oak barriques where malolactic fermentation and aging took place. Ecràl was then blended and bottled.

Alcohol content

14.5% by Vol.

Historical data

Ecràl is crafted from certified organic vineyards in Pirque and reflects the strong territorial identity of the Upper Maipo Valley showcasing the typicity of Carménère. The first vintage of Ecràl is 2020.

Tasting notes

Ecràl is an intense cherry red color. Notes of black berries, spices and floral sensations define its aromatic profile. Generous and persistent on the palate, this wine has an excellent freshness and soft elegant tannins.

Recommended pairings

Perfect with grilled meat, cold cuts and flavorful first courses.



IT-BIO-009-CV20

CL-BIO-005

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