



HARAS DE PIRQUE



GALANTAS

Classification

Cabernet Franc Gran Reserva – Chile – Organic Wine

Grape variety

100% Cabernet Franc

Vintage

2019

Climate

An optimal 2019 growing season at Haras de Pirque intensified varietal characteristics of all grape varieties. Cool spring weather and a relatively hot summer allowed the grapes to reach peak maturity. During the months of January and April, cool afternoon and nighttime temperatures imparted freshness and elegance. Cabernet Franc was harvested in two phases, first at the beginning of April for the high-altitude vineyards and then at the end of the month for those parcels located on the valley floor.

Vinification and aging

The 4 different vineyard parcels of Cabernet Franc were fermented separately, both in stainless steel vats and in French oak. Cold maceration took place over a period of 3 – 5 days to enhance the grape variety's aromatic compounds. Once alcoholic fermentation was complete, the wine was transferred into barriques where it continued to age for 14 months.

Alcohol content

14.5 % Vol.

Historical data

Galantas represents the finest expression of Cabernet Franc from the Maipo Andes Valley that is able to reveal the characteristic vibrant elegance and varietal finesse in this unique terroir. The grapes are harvested from Haras de Pirque's organic vineyards in the Maipo Andes Valley at over 700 meters above sea level (2,296 feet). Cabernet Franc benefits from the cool nighttime temperatures in the foothills of the Andes where it is able to reach its full potential.

Tasting notes

Galantas is intensely red in color. The nose offers fresh notes of red fruit especially strawberries and black cherries accompanied by pleasant hints of spices. The palate is soft, generous, and persistent with pleasing tannins. Galantas offers an exceptional expression of the Maipo Andes Valley's best characteristics.

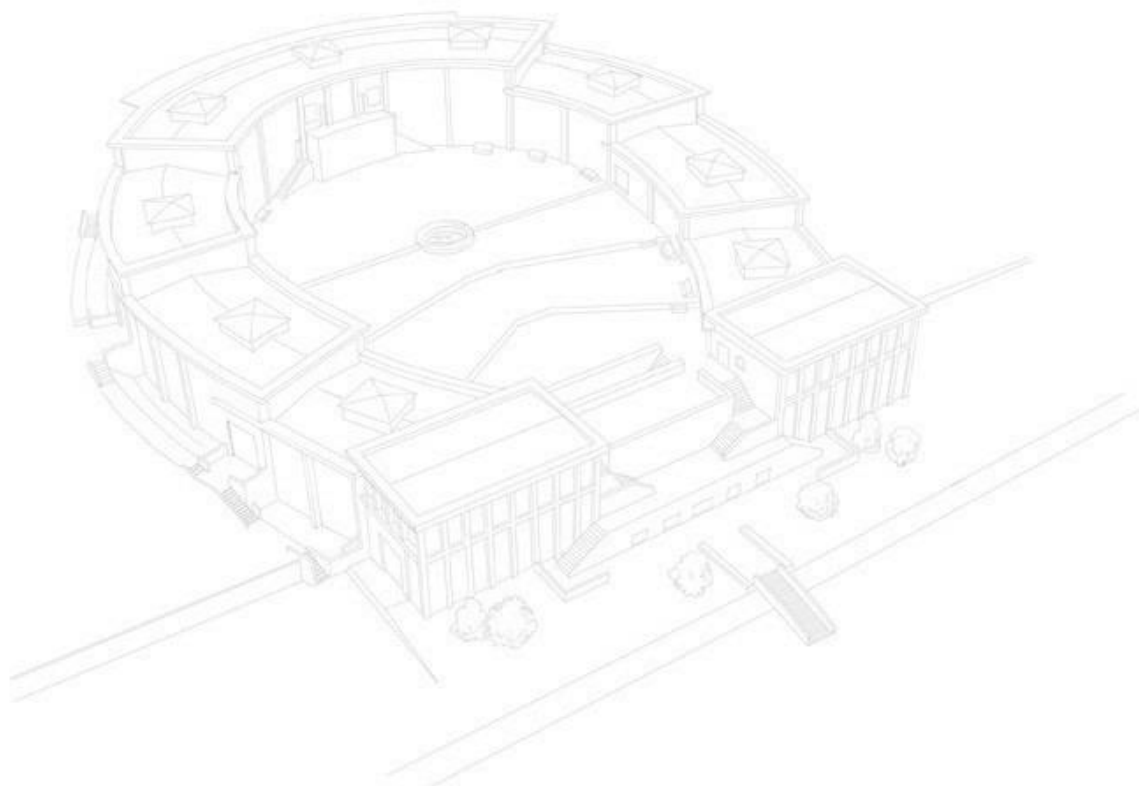




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Recommended pairings

Pairs perfectly with game, meat-based dishes and stuffed pasta.



IT-BIO-009 - CV-29
CL-BIO-005

www.harasdepirque.com