



GALANTAS

Classification

Cabernet Franc Gran Reserva – Chile – Organic Wine

Grape variety

100% Cabernet Franc

Vintage

2021

Climate

The 2021 growing season was one of the most surprising of these past years. Winter and spring were dry, and temperatures were lower-than-average, but the area did not experience any frost events. The following summer months were hot. January saw several days of precipitation, when summer was in full swing, that lowered temperatures. These climatic conditions delayed the grape harvest while careful canopy management allowed the grapes to gradually achieve perfect ripeness.

Vinification and aging

The 3 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 % by 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 red tending towards purple in color. The nose is spicy and fresh: notes of tobacco and roasted coffee merge with hints of dark berries. The palate is elegant with excellent structure and is defined by pleasant tannins accented by aromas of dark fruit, cassis, hints of graphite and spicy fresh notes. A classic wine from the Maipo Andes Valley.





Recommended pairings

Pairs perfectly with game, meat dishes and stuffed pasta.

