



## HARAS DE PIRQUE

### HUSSONET



#### Classification

Cabernet Sauvignon Gran Reserva - Chile

#### Grapes

96% Cabernet Sauvignon, 4% Carménère

#### Vintage

2015

#### Climate

Vintage 2015 presented mild temperatures during ripening period, especially during March that allowed grapes to fully express their flavors. No rains until the end of the vintage help us to harvest with optimal ripeness.

#### Vinification

Individual vineyard parcels were fermented separately and pumped over regularly for soft and elegant tannin extraction. After the wines are pressed off skins, they are racked into barrel for undergoing malolactic fermentation. After 12 months in one year old French barrels, the wine is bottled and storage for at least one year before release.

#### Alcohol

14,5° by Vol.

#### Historical data

A wine produced principally with Cabernet Sauvignon from the Haras de Pirque vineyards in the Mapo Valley. The wine aims at recounting the character and personality of this territory through a fascinating wine with spicy and herbaceous notes sustained by an exceptional freshness, typical of its zone of production.

#### Tasting notes

Intense red color. Nice aromas of black fruits and fresh herbs. Great tannic structure, soft and persistent full of richness on the palate. A recognized classic from the Andes region.

