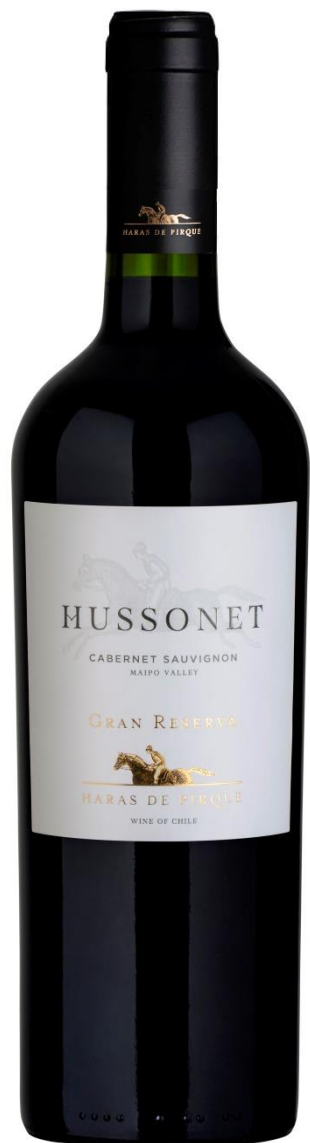




HARAS DE PIRQUE



HUSSONET CABERNET SAUVIGNON

Classification

Gran Reserva – Valle del Maipo – Organic wine

Grape variety

Cabernet Sauvignon

Vintage

2021

Climate

The 2021 growing season in the Maipo Valley can best be described as cool with repeated rain showers during veraison. These climatic conditions slowed down the grapes' ripening phase and caused a delay in harvesting activities. The 2021 grape harvest delivered well-balanced expressive fruit with generous fruity aromas and flavors.

Vinification and aging

The different vineyard parcels of Cabernet Sauvignon were fermented separately both in stainless steel vats and French oak. Cold maceration was performed over a 3-to-5-day period to enhance aromatic compounds. Once alcoholic fermentation was complete, the wine was transferred to barriques where it aged for 12 months.

Alcohol content

14.0° by Vol.

Historical data

Hussonet is produced with Cabernet Sauvignon grown in Haras de Pirque's vineyards in the Maipo Valley. This wine is a fascinating expression of this characteristic territory offering herbaceous and spicy notes sustained by extraordinary freshness, typical of this terroir.

Tasting notes

Hussonet 2021 is red/medium purple in color. The nose offers notes of graphite, dark fruit, and fresh herbal aromas typical of the area's unique terroir. The palate delivers all the elegance the Maipo Valley has to offer: aromatic notes of roasted coffee and aromatic herbs, especially bay leaves and rosemary, followed by tightly-knit tannins accompanied by excellent freshness.

Recommended pairings

Hussonet pairs perfectly with dishes of red meat and game.

