



HARAS DE PIRQUE

PITÍO

Classification

Maipo Valley – Chile

Grape variety

95% Cabernet Sauvignon, 5% Cabernet Franc

Vintage

2022

Climate

The 2022 growing season in Pirque was one of the best in recent years. Winter and spring were cool with lower levels of rainfall than previous years resulting in loosely packed clusters. Budbreak took place right on schedule at the end of spring while flowering occurred mid-December under overall cool climatic conditions. Veraison began mid-January when average temperatures were lower than previous years. The month of March brought cool temperatures and optimal temperature swings allowing the grapes to gradually ripen while preserving aromas of fresh fruit especially dark berries. This season provided ideal conditions for producing wines with great intensity and an outstanding expression of aromas and flavors. The grapes were harvested between the third and last week of April when the fruit achieved peak ripeness and good balance.

Vinification and aging

Selected Cabernet Sauvignon and Cabernet Franc grapes were fermented separately. Each vineyard parcel, or section of, were fermented in small stainless steel 10 hl vats to obtain the fullest potential from each individual lot. Once maceration and fermentation were complete, the various lots were aged separately in new French oak barriques up until December. The kind of wood and the degree of toasting were chosen based on the potential of each vineyard parcel. The final blend was made in December of the same year. The wine was then aged in barriques for 18 months before being released.

Alcohol content

14% by Vol.

Historical data

The 2022 grape harvest: the first vintage of Pitío was made from parcels 26 and 27 on the Haras de Pirque estate, the first wine envisioned by the 27th generation of the Antinori family crafted from a blend of Cabernet Sauvignon and a small percentage of Cabernet Franc.



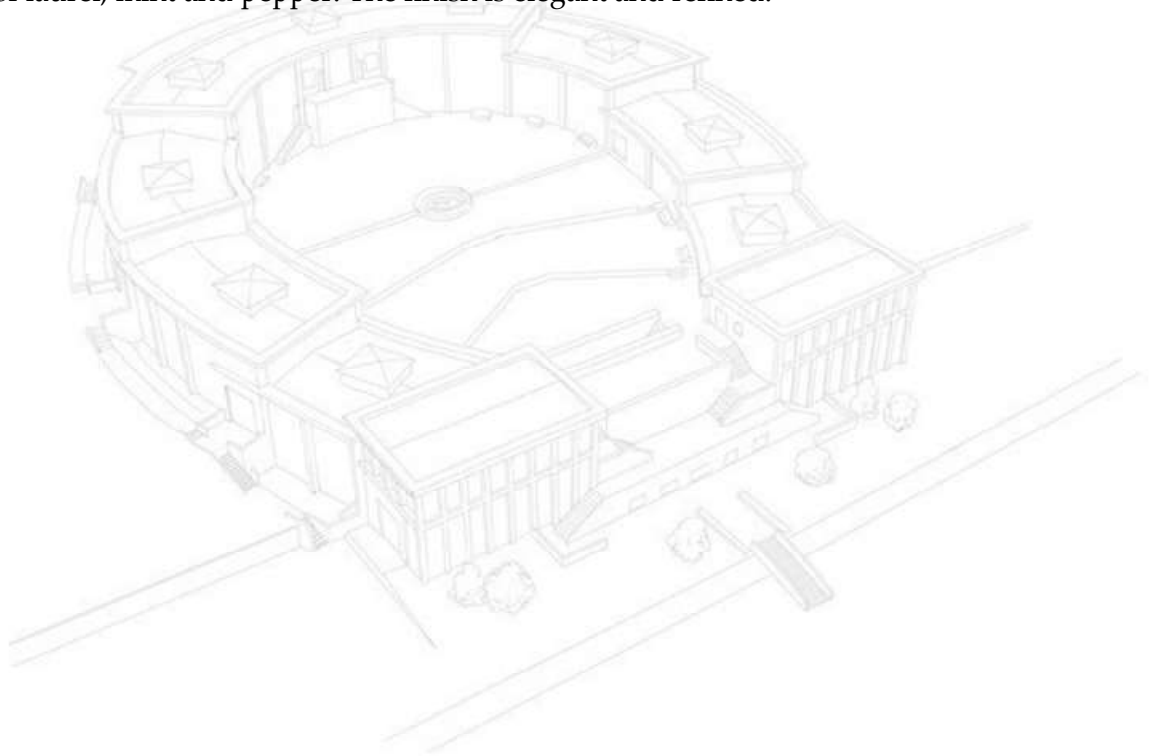


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The wine's name celebrates a unique and characteristic native bird species, the Chilean flicker, a small woodpecker that is one of the most tenacious and persevering animals in nature. The name pitío was the Mapuche nickname for this small bird "pütiw", a name that mimics its distinctive call. This wine is a tribute to perseverance, the Antinori family has dedicated over 20 years of research and development in the Upper Maipo Valley, renewing and strengthening their conviction that this extraordinary terroir possesses immense potential.

Tasting notes

Pitío is an intense red color. The nose is complex and mellow: notes of ripe dark fruit accompany notes of forest floor, hints of dried hay and impressions of bitter chocolate and tobacco. The palate is fascinating and well-balanced. Remarkable for the variety of aromas and flavors perceived, accented by hints of laurel, mint and pepper. The finish is elegant and refined.



CL-BIO-005
IT-BIO-009-CV29

www.harasdepirque.com