



## ALBIS

### Classification

Maipo Valley - Chile

### Grape variety

60% Cabernet Sauvignon, 40% Carménère

### Vintage

2021

### Climate

The 2021 growing season was one of the most surprising of these past years. Winter and spring were dry and without frost events, however average temperatures were lower than seasonal averages. The following summer months were hot. January saw several days of scattered rain showers, right in the middle of summer, that lowered temperatures. These climatic conditions delayed the grape harvest while proper canopy management allowed the grapes to gradually ripen. Cabernet Sauvignon was harvested mid-April while Carménère was picked at the end of April.

### Vinification and aging

Freshly harvested Cabernet Sauvignon and Carménère grape varieties were brought to the cellar and fermented separately. Cold maceration was performed for a period of five days, followed by traditional fermentation to enhance natural concentration levels and the grapes' quality profile. Maceration was carried out in French oak fermentation vats for a period of 20-25 days. Cabernet Sauvignon was blended with Carménère in the month of December 2021. Albis was left to age in French oak barriques for 18 months before being bottled.

### Alcohol content

14% by Vol.

### Historical data

Albis is an elegant and captivating blend of Cabernet Sauvignon and Carménère and its name celebrates the dawn of a new day in viticulture. It represents the unification of two hemispheres, the Old and New Worlds, with the specific aim of crafting a great wine in the heart of the Maipo Valley.

### Tasting notes

Albis is a deep ruby red color. The nose presents lively notes of spices, especially pepper and tobacco that are accompanied by aromas of fresh mint and hints of blackcurrants and blueberries. The palate is full-bodied,



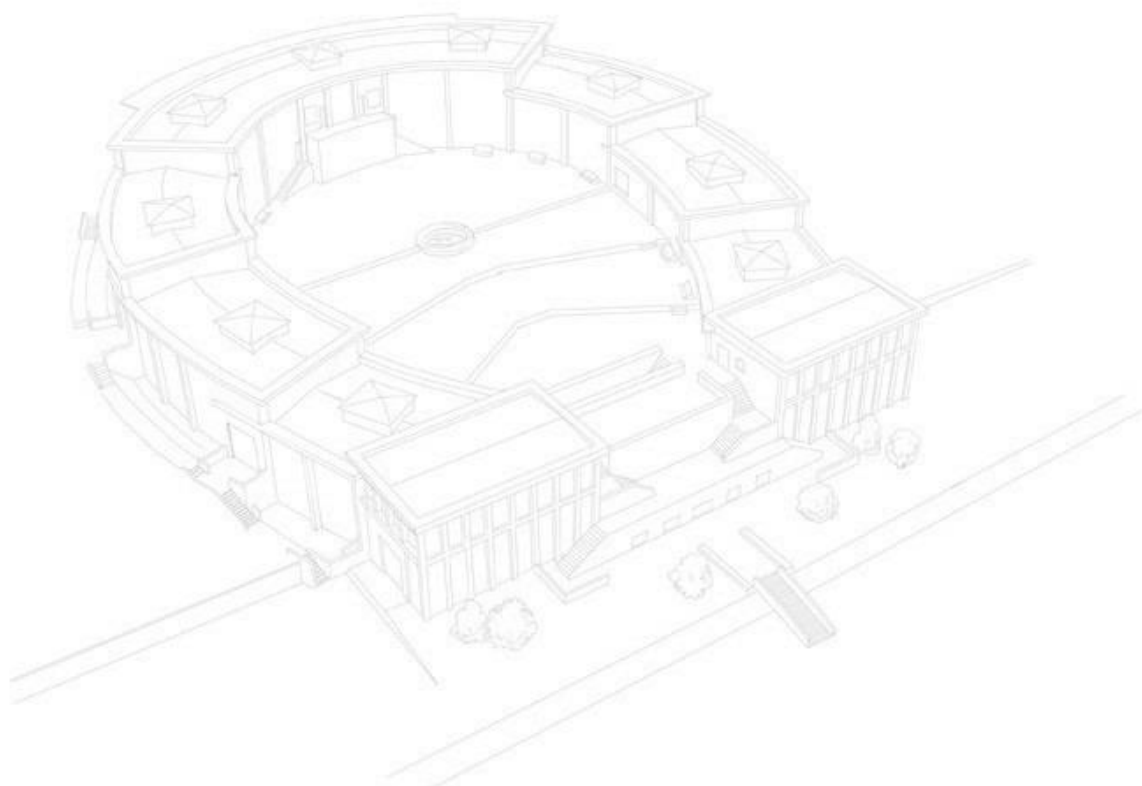


## HARAS DE PIRQUE

supple, elegant and is defined by silky tannins that impart outstanding persistence and concentration. A wine that faithfully represents its territory of origin and the terroir of the Maipo Valley.

### **Recommended pairings**

Ideal with marinated meats such as lamb and beef, including stewed and slow cooked meats, or aged cheeses. Albis pairs perfectly with spicy dishes, excellent with desserts prepared with dark chocolate.



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