



HARAS DE PIRQUE

HARAS DE PIRQUE CHARDONNAY

Classification

Valle de Casablanca - Chile

Grape variety

Chardonnay

Vintage

2024

Climate

The 2024 growing season in the Casablanca Valley benefitted from full groundwater reservoirs due to generous precipitation during last year's season and cool spring weather that delayed budbreak. The summer months were defined by lower-than-average temperatures allowing healthy grapes to reach peak maturity. The grape harvest took place about 1-2 weeks later than usual.

Vinification and aging

The grapes were hand harvested from each single vineyard block. The berries were gently pressed and left to settle for a short period of time for natural clarification of the must. Alcoholic fermentation took place both in stainless steel tanks and a portion in French oak barriques. After a period of aging on the lees, the wine was blended and bottled.

Alcohol content

13° by Vol.

Historical data

Haras de Pirque Chardonnay represents the finest expression of this grape variety in the Casablanca Valley wine region. The vineyards, surrounded by hillsides rich in vegetation and olive groves, are on north-east facing slopes and benefit from delicate Pacific Ocean breezes. These unique climatic conditions guarantee a slow, steady ripening phase, enhancing the grape variety's characteristic aromas.

Tasting notes

Haras de Pirque Chardonnay is straw yellow with light green hues. The nose offers mineral notes and aromas of fresh fruit. Hints of citrus fruit, white flower blossoms and herbal notes accompany impressions of dried fruit. The palate is fresh and elegant and closes with notes of citrus fruit and minerals, typical of the granite-based soils of the Casablanca Valley.





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Recommended pairings

Perfect with rich fish, such as salmon, risotto, white meats such as chicken and turkey and, oven-baked dishes.
Ideal with grilled vegetables.

