



HARAS DE PIRQUE

ECRÀL

Classification

Ecràl, Maipo Andes Valley - Chile

Grape variety

Carménère

Vintage

2021

Climate

The 2021 growing season was one of the most surprising of these past years. Winter and spring were dry, but temperatures were lower than seasonal averages. The following summer months saw occasional rainfall in the central area that lowered temperatures and delayed the grape harvest. Careful canopy management allowed the grapes to gradually ripen under optimal conditions. The grape harvest took place from the end of April to the beginning of May.

Vinification and aging

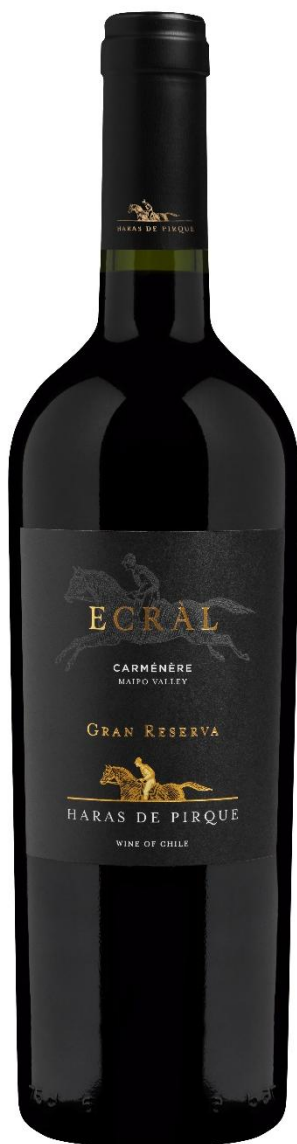
Ecràl's vineyards benefit from varied sunlight exposure causing different ripening times in vineyards parcels; for this reason, the different lots of Carménère were fermented separately. Once alcoholic fermentation was complete, the wine was transferred into French oak barriques where malolactic fermentation took place, and the wine continued to age. Ecràl was then blended and bottled.

Alcohol content

14.5% by Vol.

Historical data

Ecràl is harvested from Haras de Pirque's organic vineyards and is a perfect reflection of the great territorial identity of the Upper Maipo Valley expressed in the typicity of Carménère. The first vintage of Ecràl was 2020.



Tasting notes

Ecràl is an intense cherry red color. The nose opens with notes of dark berries, spices and floral impressions defining its aromatic profile. Elegant and persistent on the palate, this wine expresses outstanding freshness accompanied by supple refined tannins.

Recommended pairings

Ideal with grilled meat, cold cuts and savory first courses.



CL-BIO-005
IT BIO 009 - CV29

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