



HUSSONET CABERNET SAUVIGNON

Classification

Gran Reserva – Valle del Maipo – Organic Wine

Grape variety

Cabernet Sauvignon

Vintage

2023

Climate

The beginning of the 2023 growing season saw slightly higher than average levels of rainfall during the winter months that recharged groundwater reservoirs in vineyard soils. Spring weather was mild without extreme weather events that led to even budbreak. The summer months brought moderate temperatures without any major heat spikes accompanied by significant temperature swings between day and night that allowed a gradual and well-balanced ripening phase. The grape harvest took place during the last half of April. Harvested fruit presented excellent phenolic concentration and supple tannins, typical expressions from the Maipo Valley's terroir.

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% 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 2023 is a deep ruby red color with violet hues. The nose delivers aromas of ripe dark fruit, particularly currants and plums, accompanied by notes of tobacco, cedar and delicate impressions of pencil lead. The palate is well rounded, supple with smooth tannins and outstanding balance between fruit and structure. The finish retains a sensation of freshness that make it pleasant and easy to drink.

Recommended pairings

Hussonet pairs perfectly with courses of red meat, lamb and dishes prepared with herbs and spices.

