



VIÑA HARAS DE PIRQUE

ALBACLARA

SAUVIGNON BLANC 2013

Volume

9.000 cases (12x750ml)

Grape Variety

100% Sauvignon Blanc

Origin

The fruit comes from Haras de Pirque's own vineyards, Maipo Valley. Grapes are hand picked in February and early March, to keep the natural acidity of the grapes.

Vinification

Cool fermentation and reductive techniques were employed to preserve freshness in this wine. The blend was fermented in stainless steel tanks for 12-15 days. Upon finish, the wine was left on light fermentation lees, stirring them once every two weeks until bottling in the month of June - July.

Analysis

Alc./Vol. 11,8%
Total Acidity 4,16 g/l
PH 3,22 - Residual Sugar 1,1 g/l

Tasting Notes

Bright yellow with greenish hue,
Notes of orange peel, very fresh and spicy with a touch of lemon and mint. Light and fresh, ideal to combine with oysters, entries or just to enjoy it during summer parties!

VIÑA HARAS DE PIRQUE



VISITING ADDRESS: Fundo La Rochuela – Camino Macul s/n, Pirque - CHILE
POSTAL ADDRESS: Casilla Postal 247 correo Pirque, 9480000 Santiago - CHILE
Tel: (56-2) 2854 7910 fax (56-2) 28549309
www.harasdepirque.com

Safra 2014. Degustação Casa da França/Winebrands, 25/08/2015