



VIÑA HARAS DE PIRQUE

HUSSONET

CABERNET SAUVIGNON 2010

Volume

4.800 cases (12x750ml)

Grape Variety

85% Cabernet Sauvignon,
15% Syrah.

Origin

Haras de Pirque own vineyards in Maipo Valley. Grapes were hand picked end of April. The parcels selected for the Character line undergo intense hand management throughout the year to produce grapes of high quality. Low yields coupled with removal of leaves at the bunch area and continual canopy management produce optimal fruit flavor grapes. Average yield 6,5 ton/ha.

Vinification

Individual vineyard parcels were fermented separately and pumped over regularly for soft and elegant tannin extraction. After the wines are pressed off skins, they are racked into barrel for undergoing malolactic fermentation. After 14 months in new French oak and one year old barrels, the wine is bottled without fining or filtration.

Analysis

Alc./Vol. 14,5%
Residual Sugar 2,3 g/l
Total Acidity 3,21 g/l - PH 3,76

Tasting Notes

Nice violet color. Fresh and spicy, layers of mint, earth and rosemary. Nice and soft on the palate, beautiful structure provides a great final aftertaste. Excellent with pasta, beef or lamb.



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