



VIÑA HARAS DE PIRQUE

## HARAS DE PIRQUE

### CARMÉNÈRE 2012

#### Volume

4.800 cases (12x750ml)

#### Grape Variety

85% Carménère  
15% Cabernet Sauvignon

#### Origin

Haras de Pirque's own vineyards,  
Maipo Valley. Grapes harvested  
by hand on May. Average yield 8 ton/ha.

#### Vinification

Fifty percent of the grapes were cold macerated for 5 days. Then the alcoholic fermentation undergoes at stainless steel tanks at 28-30°C. 100% of the wine was aged for 10 months in French oak barrels.

#### Analysis

Alc./Vol. 14,0 %  
Total Acidity 2,88 g/l  
PH 3,90 - Residual Sugar 2,5 g/l

#### Tasting Notes

Dark and intense violet color.  
Rich nose with lots of red fruits and spices and fresh tobacco notes.  
In the mouth is soft, juicy with and very pleasant.  
You can pair this wine with risottos, pasta and pizza even with barbecues or with some oily fish plates, as salmon or tuna. Drink now!

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