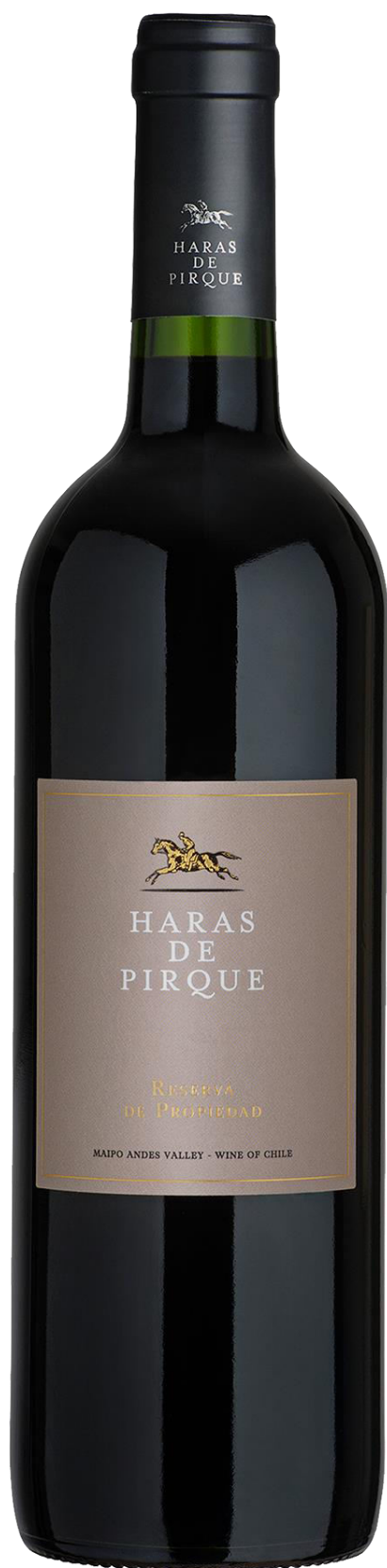


<https://www.harasdepirque.com/nuestros-vinos/haras-de-pirque-reserva/2016>



HARAS DE PIRQUE

2016

GRAPE VARIETY

Cabernet Sauvignon, Carménère and Cabernet Franc.

ORIGIN

Haras de Pirque own vineyards in Maipo-Andes Valley. Grapes were hand-picked during the month of April. The parcels selected for this wine are organically managed preserving the characteristics of the Pirque area. Average yield 7 ton/ha.

VINTAGE CONDITIONS

This vintage was considered cold and fresh. Average temperatures during ripening period were lower than precedent vintage providing soft and elegant tannins with a nice balance between acidity and potential alcohol degree.

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 aging in French barrels, the wine is blended and bottled.

ANALYSIS

Alc./Vol.13,5 %

Residual Sugar 2 g/l

Total Acidity 4,7 g/l - pH 3,6

TASTING NOTES

Deep red color.

Notes of tobacco and red fruits as fresh fruits and cherries. After a moment, Maipo Andes aromas fill the glass with mint and herbal notes giving a nice fresh feeling. In the mouth is soft and balanced with a persistent and juicy finish.

Safra 2016. Encontro de Vinhos de Curitiba em 09/11/2019. Hotel Bourbon.