

## Hussonet, Gran Reserva, Haras De Pirque

Maipo Valley, Chile



<b>Product code</b>	HAo6ZZRC
<b>Grapes</b>	Cabernet Sauvignon
<b>Country</b>	Chile
<b>ABV%</b>	14%
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	
<b>Vintage</b>	2020



Organic



Vegan



Vegetarian



### Producer

Haras de Pirque is located in the easternmost part of the Maipo Valley, just at the foothills of the Andes, in one of the best terroirs for producing fine Chilean wines. Haras de Pirque fully represents the strong innovative character of the Antinori family and its desire to express Maipo Valley's extraordinary terroir. The winery is designed to integrate gravity flow technology into all phases of wine production. This way, the grapes are handled as gently as possible, extracting only the softest tannins and preserving balance and precision under the eye of Cecilia Guzmán, the winemaker.

### Tasting Notes

Hussonet has an intense red color. On the nose, notes of spices such as cinnamon, bay leaf and mint come together with herbal sensations and toasted touches that show the freshness of this valley. In the mouth it is soft with pleasant tannins and with aromas of red fruits and chocolate.

### Viticulture

Mainly produced with Cabernet Sauvignon grapes from the vineyards of Haras de Pirque in the Maipo Valley, to tell the story of this characteristic territory through a fascinating wine, characterized by herbaceous and spicy notes sustained by an extraordinary freshness, typical of the terroir.

### Winemaking

The different plots of Cabernet Sauvignon were vinified independently in stainless steel and French oak vats. It is the former of alcoholic fermentation, a cold maceration for 3 to 5 days, to maximize its aromatic potential. After alcoholic fermentation, the wine was transferred to barrels where it matured for a period of 12 months.

### Awards



## Ratings