

Albis, Haras De Pirque Maipo Valley, Chile



| Product code | HA02ZZRC |
|---------------------|---------------------|
| Grapes | Cabernet Sauvignon, |
| Country | CHILE |
| ABV% | 15 |
| Case Size | 6 |
| Closure Style | Cork |
| Producer | Haras de Pirque |
| Vintage | 2020 |









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

Albis is a wine that opens in the glass showing notes of coffee, smoke, spices and black fruit. Full of character to the Maipo Andes, its notes of mint and fresh herbs are reflected in the mouth. Very soft in entry, it surprises you with its persistence in the mouth. With elegant tannins, notes of licorice and spices such as freshly ground black pepper are clearly distinguished.

Winemaking

The Cabernet Sauvignon and Carménère grapes are vinified separately. After a cold maceration for 5 days, once the native yeasts are added, a traditional vinification begins with the purpose of exalting the natural concentration and maturity of the grape, expressing all its qualities. The alcoholic fermentation and maceration are carried out in vats of French oak for a total period of 20 days. The Cabernet Sauvignon joined the Carménère in December of the same year and stored in new French oak barrels for 18 months in total.

Awards



