



HARAS



ALBIS 2015 RED WINE

VINTAGE

- The 2015 vintage was extraordinary in terms of weather conditions.
- High temperatures with little rain during the ripening period produced grapes of excellent quality.

VINEYARDS & VINIFICATION

- The vines were planted in 1992 in parcels selected for the special flavors and ripeness they impart on the grapes.
- Cabernet Sauvignon grapes underwent cold maceration for five days.
- Alcoholic fermentation occurred in French oak vats for 20 days.
- The wine was blended, then racked to new French oak barrels for 18 months.

TASTING NOTES

On the nose, the wine exhibits a classic expression of the Maipo Andes region, with aromas of mint, graphite and chocolate. The palate displays pleasing notes of black fruits and herbs with firm tannins. The wine has an elegant, lengthy finish.

- Cecilia Guzmán, Winemaker

ORIGIN	Estate Vineyards, Maipo Valley, Chile
GRAPES	60% Cabernet Sauvignon 40% Carménère (Certified Organic)
ALCOHOL	14.5%
TA	0.50 g/100ml
pH	3.61