



# HARAS



## ALBIS 2016 RED WINE

### VINTAGE

- The winter began with temperatures below seasonal averages. A few light frosts during early spring slowed down the bud break without compromising the grape production or final quality in any way.
- Cool summer temperatures from December on assured a slow but steady ripening of the grapes on the vine.
- These climatic conditions, with some light rainfall during April and May, delayed the picking of the grape varieties cultivated on the estate, particularly the Carménère.

### 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 2016 Albis expresses the typical aromas of the Maipo Andes Valley with its pleasurable notes of spice and graphite. The palate is supple and elegant with hints of black fruits and structured tannins. The wine has an elegant, lengthy finish.

**ORIGIN** Estate Vineyards,  
Maipo Valley, Chile

**GRAPES** 81% Cabernet Sauvignon  
19% Carménère  
(Certified Organic)

**ALCOHOL** 14.5%

**TA** 0.50 g/100ml

**pH** 3.72