



# HARAS DE PIRQUE

## GALANTAS

2016

### Cabernet Franc



#### Vintage:

- The 2016 climate was distinguished by cool temperatures and light rainfall, weather which allowed the grapes to ripen slowly, preserving typical aromas and the characteristic freshness of the wines.
- The Cabernet Franc harvest took place in early April for the high-elevation vineyards, while the valley floor plots were picked at the end of April. The Carménère was picked in early May.

#### Vineyard History & Vinification:

- The Cabernet Franc and the Carménère were fermented separately in stainless steel and French oak tanks.
- The cold, pre-fermentation maceration lasted three to five days to bring out the aromatic components of the grapes.
- After the fermentation, which utilized spontaneous yeasts, the wine went into 60-gallon French oak barrels where it aged for a period of fourteen months.

#### Tasting Notes:

*The 2016 Galantas is ruby-purple in color with the nose expressing notes of mineral along with dark berry fruit, such as blueberries and blackberries. The palate is supple, elegant and fresh. A wine demonstrating all of the characteristics of the Maipo Andes valley.*

**Origin:** Maipo Valley

**Grapes:** 85% Cabernet Franc, 15% Carménère

**Alcohol:** 13%

**pH:** 3.63

**TA:** 5.0 g/l

