



HARAS DE PIRQUE

2016 Reserva de Propiedad



Vintage:

- The 2016 vintage was characterized by colder weather than normal.
- The average temperatures during the ripening period were lower than prior vintages providing soft and elegant tannins with a nice balance between acidity and alcohol.

Vineyard History & Vinification:

- 2016 vintage marks the inaugural vintage of this wine.
- Made with 100% organic grapes.
- Individual vineyard parcels were fermented separately and pumped over regularly for soft and elegant tannin extraction.
- After the wines were pressed off the skins, they were racked into barrel for malolactic fermentation.
- After aging in French oak barrels, the wine was blended and bottled.

Tasting Notes:

The 2016 Reserva de Propiedad is a deep ruby red in color. The nose offers notes of red fruits and tobacco along with hints of fresh mint and herbs. The palate is soft and balanced with a persistent and savory finish.

Origin: Maipo Valley, Chile

Grapes: Cabernet Sauvignon, Carménère and Cabernet Franc

Alcohol: 13%

pH: 3.6

TA: 0.47 g/100ml

