



HARAS DE PIRQUE

ALBACLARA

2018

Sauvignon Blanc



Vintage:

- The 2018 climate was cooler than average, particularly during the period of bud break and flowering.
- The summer was characterized by little sunlight and below average temperatures, creating a delay in ripening of approximately two weeks.
- Overall, the weather assisted the grapes in maintaining an excellent state of health, in addition to the development of aroma and freshness in the crop.

Vineyard History & Vinification:

- Cool fermentation and reductive techniques were employed to preserve freshness in this wine.
- The blend fermented in stainless steel tanks for 12-15 days.
- The wine was then left on light fermentation lees, and was stirred once every two weeks until bottling in June/July

Tasting Notes:

The 2018 Albaclara is a luminous light yellow in color. The nose is intense, with a striking and pleasurable vibrancy, along with notes of citrus fruit and herbs. There is an excellent freshness created by the influence of the coastal zone. The palate is persistent with notes of mint and citrus fruit, sustained by much savor and crispness.

Origin: Leyda Vineyard, Maipo Valley

Grapes: 100% Sauvignon Blanc

Alcohol: 13.5%

pH: 2.99

TA: 7.6 g/l

