



# HARAS DE PIRQUE

## 2018 Reserva Chardonnay



### Vintage:

- The 2018 vintage, a positive one in the Casablanca Valley, was favored by an excellent bud break and a uniform flowering. A regular springtime, one without frosts, led to a fine harvest.
- Cool and cloudy days during the months of January and February caused a slow ripening of the grapes, leading to a delay in the picking, which was carried out entirely by hand towards late March and early April.
- These climatic conditions assisted in fully bringing out the character and the varietal intensity of the Chardonnay of this unique terroir.

### Vineyard History & Vinification:

- Individual vineyard parcels were hand harvested.
- Low yields coupled with the removal of leaves and continual canopy management produced optimal fruit flavors.
- The fruit was pressed in whole bunches and allowed to settle briefly. Part of the juice was lightly racked into French barrels for fermentation.
- After fermentation for six months in oak, the wine was blended and bottled.

### Tasting Notes:

*The Haras de Pique Chardonnay is a golden yellow in color. The nose is characterized by the typical varietal aromas of white flowers and hints of grapefruit. The palate is pleasurably soft and is sustained by a savory and vibrant freshness.*

**Origin:** Casablanca Valley, Chile

**Grapes:** 100% Chardonnay

**Alcohol:** 13.0%

**pH:** 2.98

**TA:** 0.139 g/l

