



VIÑA HARAS DE PIRQUE

HARAS DE PIRQUE

CHARDONNAY 2012

Volume

4.800 cases (12x750ml)

Grape Variety

100% Chardonnay

Origin

Haras de Pirque's own vineyards, Maipo Valley. Grapes are harvested by hand during the first and second week of March. Average yield 8 ton/ha.

Vinification

Individual vineyard parcels were hand harvested into small picking cases, which minimize bruising and maceration to the Chardonnay bunches. The fruit was whole bunch pressed and allowed to briefly settle. 30% of the juice was lightly racked to French barrels for fermentation. After six months in oak the wine was blended and bottled.

Analysis

Alc./Vol. 13,5%

Total Acidity 4,65 g/l

PH 3,29 - Residual Sugar 2,2 g/l

Tasting Notes

Light yellow with greenish highlights.

Notes of pineapple, orange peel and lychee with fresh herbal hints.

Lovely and fresh, the fresh structure of this wine matches perfectly with some pasta, white meat preparations, Asian food or Seafood. Drink now!



VISITING ADDRESS: Fundo La Rochuela – Camino Macul s/n, Pirque - CHILE

POSTAL ADDRESS: Casilla Postal 247 correo Pirque, 9480000 Santiago - CHILE

Tel: (56-2) 2854 7910 fax (56-2) 28549309

www.harasdepirque.com

Safra 2014. Degustação Casa da França/Winebrands, 25/08/2015