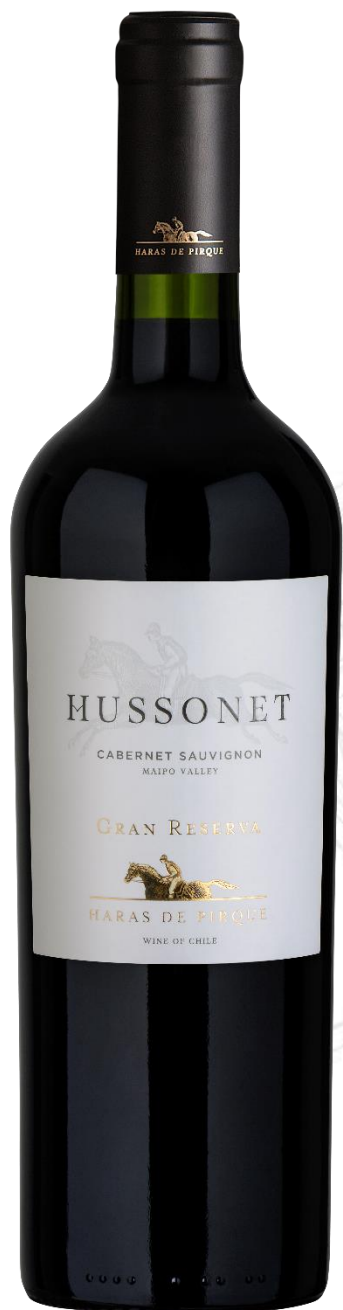




HARAS DE PIRQUE



HUSSONET

Classification

Cabernet Sauvignon Gran Reserva - Chile

Grapes

85% Cabernet Sauvignon, 15% Cabernet Franc

Vintage

2016

Climate

The 2016 vintage at Haras de Pirque was characterized by a cool climate with light rainfall. This weather pattern guaranteed a slow and gradual ripening of the grapes, which developed excellent aromas and freshness. The Cabernet Sauvignon harvest took place in two distinct phases: first, in April, in the highest, mountain side vineyards and then towards the end of the same month in the lower-lying vineyards towards the valley floor. The Cabernet Franc was picked towards the end of the month of April.

Vinification

The various vineyard parcels of Cabernet Sauvignon and Cabernet Franc was fermented separately either in stainless steel tanks or in French oak fermenters. The fermentation was preceded by cold maceration of the juice on its skins which lasted from three to five days and was aimed at fully bringing out the aromatic potential of the crop. The wine then went into 60 gallon oak barrels, where it aged on its lees for a further twelve months.

Alcohol

13° Vol.

Historical data

Principally Cabernet Sauvignon with a small percentage of Cabernet Franc in the blend, the wine is produced from the Haras de Pirque vineyards in the Mapo Valley. The wine aims at recounting the character and personality of this territory through a fascinating wine with spicy and herbaceous notes sustained by an exceptional freshness, typical of its zone of production.

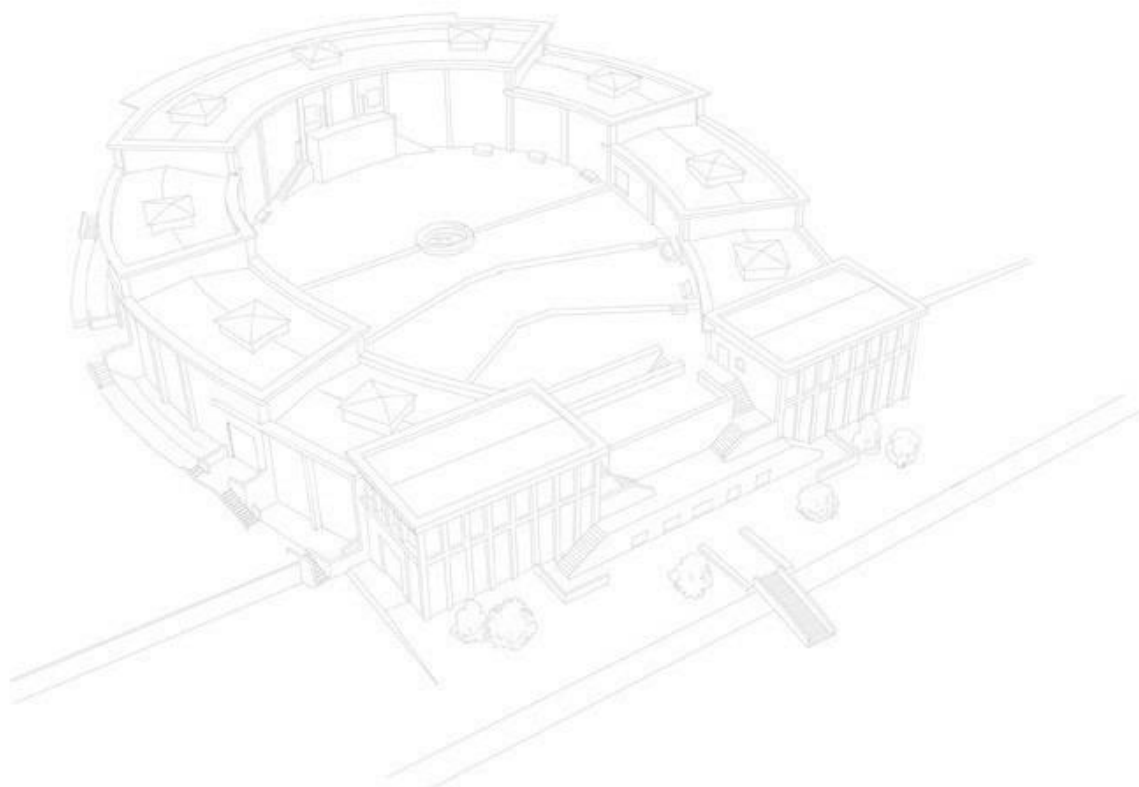




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Tasting notes

Hussonet shows an intense ruby red color. The nose offer notes of chocolate along with the characteristic aromas of rosemary and bay leaf which distinguish the territory where the grapes aer grown. The palate is both concentrated and elegant with supple and persistent tannins, the expression of the quality potential of the Cabernets of Haras de Pique.



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