



HARAS DE PIRQUE



ALBIS

Category

Maipo Valley - Chile

Blend

81% Cabernet Sauvignon, 19% Carménère

Vintage

2016

Climate

The winter of 2016 began with temperatures below seasonal averages. A few light frosts during early spring slowed down the bud break without, however, compromising in any way either the total grape production or the final quality of the crop. Cool summer temperatures from December on assured a slow but steady ripening of the grapes on the vine. These climatic conditions, together with some light rainfall during the month of April and May, delayed the picking of the grape varieties cultivated on the estate, particularly the Carménère.

Vinification

The Cabernet Sauvignon and Carménère crops, upon their arrival in the cellars, were fermented separately. A traditional fermentation was carried out after a five day cold maceration of the must on the skins in order to fully bring out the concentration and natural quality of the grapes. The period of skin contact in French oak fermenters during the fermentation lasted a full 20 days. As a next step the Cabernet Sauvignon was blended together with the Carménère during the month of December. Albis then aged for 18 months in 60 gallon (225 liter) French oak barrels.

Alcohol

14.5°

Historical data

Albis is an elegant and seductive blend of Cabernet Sauvignon and Carménère. Its name celebrates the dawning of a new epoch of viticulture. It represents the union of two hemispheres, of the New World and the Old World, with the precise intent of creating a great wine in the very heart of the Maipo Valley.

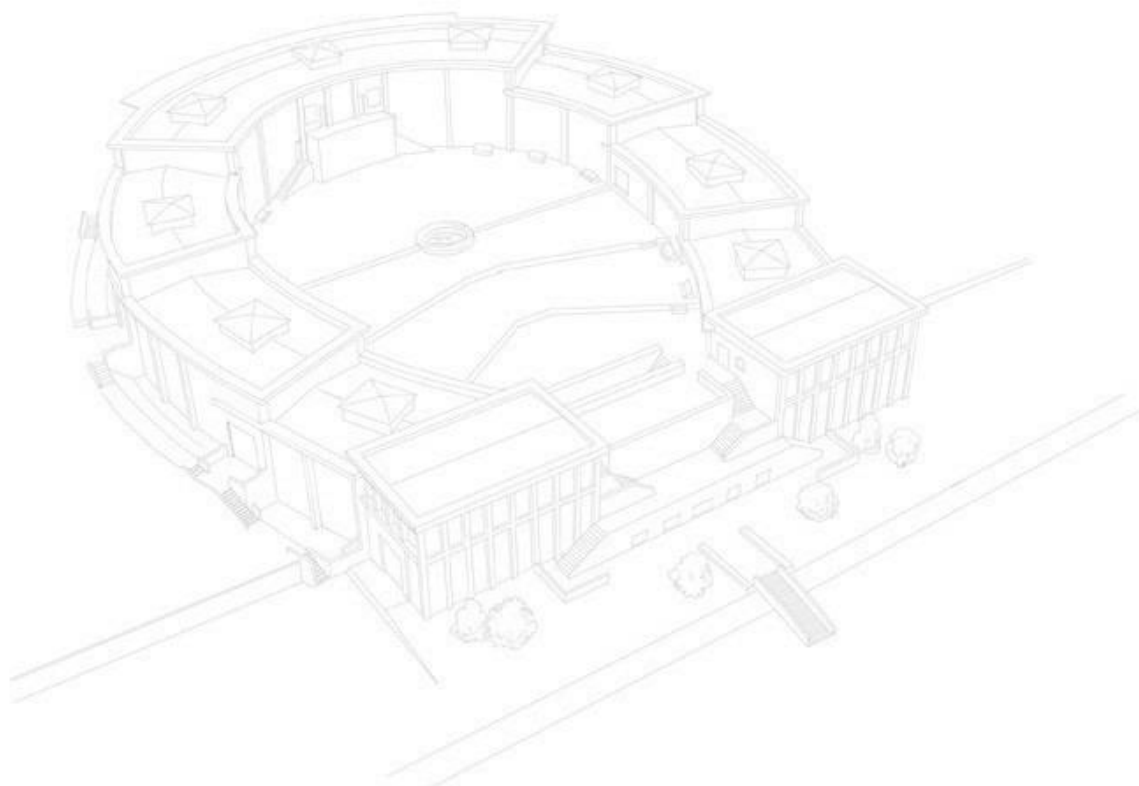




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Tasting notes

Albis expresses on the nose the typical aromas of the Mapo Andes Valley with its pleasurable notes of spice and graphite. The palate is supple and elegant with excellent length and persistence and a long and continuous finish and aftertaste. It is a wine capable of giving its best in the years to come as well.



IT-BIO-009 - CV29
CL-BIO-006