



HARAS DE PIRQUE

HUSSONET CABERNET SAUVIGNON



Classification

Gran Reserva – Valle del Maipo – Organic wine

Grape variety

Cabernet Sauvignon

Vintage

2019

Climate

Haras de Pirque's 2019 vintage expresses extraordinary varietal characteristics due to favorable cool spring weather and a relatively hot summer that brought the grapes to optimal ripeness. Temperature swings from January through April imparted freshness and elegance.

Vinification and aging

The different vineyard parcels of Cabernet Sauvignon and Carménère were fermented separately both in stainless steel vats and French oak. Cold maceration was performed over a 3 to 5 day period to enhance aromatic compounds. Once alcoholic fermentation was complete, the wine was transferred to barriques where it aged for 12 months.

Alcohol content

14.0° by Vol.

Historical data

Hussonet is produced with Cabernet Sauvignon and a small percentage of Carménère grown in Haras de Pirque's vineyards in the Maipo Valley. This wine is a fascinating expression of this characteristic territory offering herbaceous and spicy notes sustained by extraordinary freshness, typical of this terroir.

Tasting notes

Hussonet is an intense red color. On the nose, notes of cinnamon, bay leaves and mint merge with herbaceous sensations and toasted notes that express Maipo Valley's fresh character. The palate is soft with pleasant tannins that offer aromas of red fruit and chocolate.

Recommended pairings

Hussonet pairs perfectly with dishes of red meat and game.



www.harasdepirque.com