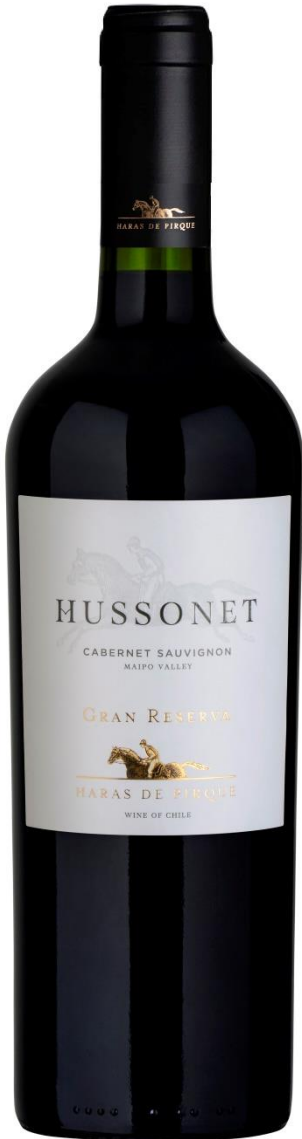




## HARAS DE PIRQUE



### HUSSONET CABERNET SAUVIGNON

#### Classification

Gran Reserva – Valle del Maipo – Organic Wine

#### Grape variety

Cabernet Sauvignon

#### Vintage

2020

#### Climate

The 2020 growing season in the Maipo Valley was defined by hot weather while average minimum temperatures were lower than usual during the grapes' ripening phase from November through March. These climatic conditions brought ideal temperature swings between day and night resulting in wines that are fresh, aromatic and of extraordinarily high quality.

#### Vinification and aging

The different vineyard parcels of Cabernet Sauvignon 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 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 2020 is intensely red in color. The nose presents notes of ripe fruit together with hints of chocolate, fresh mint and balsamic notes, typical of the Maipo Valley. The pleasantly concentrated and intense palate is complemented by outstanding freshness and decisive yet elegant tannins.

#### Recommended pairings

Hussonet pairs perfectly with dishes of red meat and game.

