

CABALLO LOCO

GRAND CRU PIRQUE

ORIGIN	VINTAGE	GRAPE VARIETIES		
Pirque	2022	Cabernet Franc 51% Cabernet Sauvignon 49%		
ALCOHOL 14 %Vol	RESIDUAL SUGAR 2,08 g/l	PH 3,6	ACIDITY 5,11 g/l	

ORIGIN

The grapes are from the 'Viña Hacienda Chada' vineyard, located at the foothills of the Andes Mountains in the upper Maipo Valley. The soils have a variable depth of 40 to 80 cm over a granite rock base. The lower slopes consist of alluvial soils, while the higher zones are of colluvial origin. The texture includes clay, sand, and angular rocks. The climate in this area is characterized by long, warm autumns, ideal to achieve soft, ripe tannins. This region has long been regarded as a home for high-quality Cabernet Sauvignon. Cabernet Sauvignon vines were planted in 2005.

WINEMAKING

Harvest took place between March 15 and 24. A pre-fermentation maceration was carried out for 3 days, with 10% whole clusters, followed by fermentation in open stainless steel tanks with manual punch-downs twice daily. The total maceration time was 18 days. The wine was aged in French oak barrels, 15% new, for 18 months.

TASTING NOTES

A classic expression of Maipo. Smooth tannins with a fine, sandy texture, full body, and delicately refreshing acidity. Flavors of dried plum, cassis, and subtle notes of menthol.

PAIRING

Pairs well with various cuts of beef, lamb, goat, and pork prepared in the oven or grilled. Additionally, it complements more delicate textures such as fillets, duck, rabbit, and even fine cuts of veal.

STORAGE RECOMMENDATIONS

Keep in a cool, dark place (up to 20 ° C). Do not expose to sudden changes in temperature.



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