Las Terrazas Block, Pirque Vineyard, D.O. Pirque, Maipo Valley.

The Pirque Viejo Vineyard is one of the winery’s oldest vineyards. It is located 650 m above sea level and runs along the Maipo River, near the foothills of the Andes Mountains. The vertically positioned, cordon-pruned vines come from pre-phylloxera vinestock.


Alluvial, rocky, poor in nutrients, and highly permeable due to the gravel in the sub-soil.

Semi-arid Mediterranean. Strongly influenced by the Andes Mountains and the proximity to the Maipo River. The high daily temperature oscillation helps develop the fruit concentration and intensifies the aromas.


The bunches are selected, destemmed, and gently dropped into stainless steel tanks for fermentation, which lasts 15–19 days, including a post-fermentation maceration (3-7 days). Malolactic fermentation takes place naturally, and the wine is aged for 16 months, during which time it stabilizes naturally without additional treatments. The wine is bottled without filtering.

17 months in French oak barrels.

Drink now through 2023.

Bright, deep red in color. Very expressive on the nose with aromas of red fruits, blackcurrants, and blueberries, as well as mineral notes such as pencil lead. Well-structured and balanced on the palate with excellent density, fresh acidity, and silky tannins, with subtle notes of vanilla, graphite and loam on the lingering finish.

Lamb and other red meats or game such as venison or boar prepared with a bit of acidity (tomato or wine) or aromatic herbs such as rosemary, thyme, bay leaf. Also perfect with full-flavored cheeses.