



#### Technical Information

10011111001	TI TI GITTI GET GITT
Country	Chile
Region	Central Valley
Blend	100% Cabernet Sauvignon
Winemaker	Benoit Fitte
Body	Full
Oak	6-8 months in French and American oak
Residual Sugar	3.6 g/l
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Sustainable	Yes
Allergens	Sulphites

## VIÑA REQUINGUA

# Patria Nueva Reserve Cabernet Sauvignon

## Region

One of Chile's largest wine regions, Central Valley stretches for almost 250 miles, from just south of Santiago to the southern end of the Maule Valley. Covering many different terroirs, it produces a range of different styles, largely from international varietals (in addition to Carménère). However, recently there has also been more exploration of the potential of cool-climate areas of the Valley for more aromatic varietals.

#### **Producer**

Santiago Achurra Larrain founded Viña Requingua in 1961 and since then, working alongside several generations of his family, has grown the winery to be amongst Chile's top 20 producers. Grapes are sourced from vineyards located in the Curico, Maule and Colchagua Valleys, where a mild Mediterranean-like climate and varied soils offer optimum conditions for growing many different varieties. Long, dry summers with radiant days and cool nights help the grapes attain maximum potential with vibrant fruit and refreshing acidity. Winemaking is led by Frenchman Benoit Fitte, who has overseen things since 2001.

#### Viticulture

VTS. Hand and machine harvested.

#### Vinification

18-20 days maceration with cold pre-fermentative maceration for 4 days at temperatures below 10°C. Fermentation starts with active dry yeast (Bayanus) developing at 25°C-28°C (77°-82° Fahrenheit), with traditional pumping-over and punching. 85% of the wine was aged on its lees for 6 months in contact with French oak and micro-oxygenation; the remaining 15% was aged for 8 months in French and American oak barrels.

## **Tasting Note**

Intense nose of dark cherry, strawberry, cedar and liquorice. Juicy and round on the palate with firm tannins that combine well with dark fruits, prunes and roasted nuts with toasty finish.

## **Food Matching**

Perfect with roasted short ribs with aromatic spices