



### Technical Information

Country	Chile
Region	Curicó Valley
Blend	85% Cabernet Sauvignon 15% Cabernet Franc
Winemaker	Benoit Fitte
Body	Full
Oak	18 months in new French oak
Residual Sugar	4 g/l
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Sustainable	Yes
Allergens	Sulphites

## VIÑA REQUINGUA

# Potro De Piedra Family Reserve

## Region

Curicó sits in central Chile, around 115 miles south of the capital, Santiago. Modern winemaking began in the region in the 1970s with a number of prominent wineries taking advantage of the cool breezes rolling down the Andes to the east of the region. Meltwater rivers contribute to varied and fertile soils in the Valley that support extensive production, particularly of Cabernet Sauvignon and Sauvignon Blanc.

#### 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

Pergola-trained. Hand-harvested.

#### Vinification

A warm fermentation and maceration takes place over 30 days with regular pigeage and remontage. The wine is then aged in new French oak for 18 months.

## **Tasting Note**

An intense and brooding nose: warm liquorice, tobacco smoke and caramelised fruit. The palate is full-bodied with firm tannins and a bracing structure. There is plenty of flavour here too; plums, black cherry, crème de cassis and wild strawberries. This is a serious and well-made wine.

### **Food Matching**

This calls for something big, rich and meaty. Herb crusted beef rib, venison with red wine jus or just T-bone steak cooked over flame.