



#### Technical Information

Country	Chile
Region	Maule Valley
Blend	75% Carménère 25% Cabernet Sauvignon
Winemaker	Benoit Fitte
Body	Full
Oak	12 months in used French and American oak
Residual Sugar	4 g/l
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Sustainable	Yes
Allergens	Sulphites

# VIÑA REQUINGUA

# Toro De Piedra Grand Reserve Carménère - Cabernet Sauvignon

# Region

Maule was one of the first areas of Chile to be planted with vines. Part of the Central Valley region, it stretches for around 60 miles, with the centre of wine production around 180 miles south of Santiago. Slightly cooler and damper than other Central Valley regions it enjoys the same extended growing season, giving grapes a balance of ripeness and acidity. It is also beginning to see success with dry-farming methods and old vine varietals such as Carignan.

#### 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-harvested.

### Vinification

A 4 day cold soak is followed by 25 days maceration. Fermentation is at warm temperatures with daily remontage. The wine is aged for 12 months in both French and American oak barriques.

#### **Tasting Note**

This is a complex and serious wine. The nose shows dark fruits, a mixture of spices and some leather. Firm tannins support flavours of bitter chocolate, roasting coffee and dark intense fruits. This is structured and intense displaying a wonderful concentration of fruit.

# **Food Matching**

Serve with grilled meats or rich stews.