



VIÑA REQUINGUA

Arte Noble Reserve Merlot

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 varieties (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 varieties.

Producer

Santiago Achurra Larrain founded Viña Requiringua 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 and Pergola. Hand and machine harvested.

Vinification

Maceration for 12-14 days, traditional pumping-over, fermented at 25°C-28°C, then kept in contact with its lees in French oak for six months.

Tasting Note

Plums, roasted nuts and cacao, medium-bodied with a warm chocolatey finish.

Food Matching

Ideal with grilled chicken, charcuterie, roast turkey.

Technical Information

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| Country | Chile |
| Region | Central Valley |
| Blend | 100% Merlot |
| Winemaker | Benoit Fitte |
| Alcohol | 13% |
| Body | Medium |
| Oak | 6 months in French oak |
| Residual Sugar | 4 g/l |
| Closure | Screw Cap |
| Vegan | Yes |
| Vegetarian | Yes |
| Organic | No |
| Biodynamic | No |
| Allergens | Sulphites |