

VIÑA REQUINGUA

Toro De Piedra Late Harvest Sauvignon Blanc-Semillon



Technical Information

Country	Chile
Region	Curicó Valley
Blend	90% Sauvignon Blanc 10% Semillon
Winemaker	Benoit Fitte
Alcohol	14%
Body	Medium
Oak	12 months in used French and American oak
Residual Sugar	120 g/l
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Allergens	Sulphites

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 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

Pergola-trained. Hand-harvested.

Vinification

The fermentation takes place in stainless steel using cultured yeasts. 25% of the wine is aged for a short time in French and American oak.

Tasting Note

A nose of honey, apricots and marmalade extends to a luscious yet well-balanced palate. There is some acidity here which adds freshness and keeps the wine very clean. Warm stone fruits, orange citrus and nectarine linger on the pleasing finish.

Food Matching

Perfect with Tarte Tartin or Peach Melba.