

VINA REQUINGUA

LAKU



Santiago Achurra Larrain founded the winery in 1961 and alongside new generations of his family, has grown the winery to be amongst Chile's top 20 producers.

The vineyards are located in the Curico Valley, where a mild-Mediterranean-like climate and varied soils offer superb conditions for growing many different varieties.

Long, dry summers with radiant days and cool nights help the grapes attain the maximum potential.

Winemaking is led by Benoit Fitte, who left his native France to join the winery in 2001.

Blend: Special (Secret) Blend (the blend is printed on the cork, so is only revealed when the wine is opened)

Location: Curicó, Maule & Colchagua Valley

Country: Chile

Vintage: 2013

Alcohol: 14% ABV

Viticulture: VST and Pergola.

Vinification: Each year the best 7 barrels are selected from a total of 4500 barrels and a blend is constructed from these components. It is limited to a production of 2300 bottles and reflects the qualities of the particular vintage.

Tasting Note: Complex blackcurrant, blackberry, plum, bitter chocolate, vanilla, liquorice and spice. Fresh and approachable but with big ripe tannins – a profound and multifaceted wine, majestic in its structure and complex layers of flavour.

Food Match: Grilled or roast beef, beef stew (particularly ox cheek), strong hard cheeses like mature cheddar.

Altitude:	200 MASL	Organic:	No
RS:	< 4.0 (g/l)	Biodynamic:	No
Closure:	Cork	Vegetarian:	Yes
Oak:	18 months French Oak	Vegan:	Yes



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