

VINA REQUINGUA

PATRIA NUEVA RESERVA CABERNET SAUVIGNON



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: 100% Cabernet Sauvignon

Location: Curicó Valley

Country: Chile

Vintage: 2017

Alcohol: 13.5% ABV

Viticulture: VST and Pergola.

Vinification: 18-20 days maceration with cold pre-fermentative maceration for four days at temperatures below 10°C. Fermentation starts with active dry yeast (Bayanus) developing at 25°C to 28°C (77° to 82° Fahrenheit), with traditional pumping-over and punching. 85% of the wine was aged on its lees for six months in contact with French oak and micro-oxygenation; the remaining 15% was aged for eight months in French and American oak barrels.

Tasting Note: Intense nose of dark cherry, strawberry, cedar and liquorice; Juicy and rounded on the palate with firm tannins that combine well with dark fruits, prunes and a hint of roasted nuts leading to a toasty finish.

Food Match: Roasted short ribs with aromatic spices.

Altitude: 200 MASL

RS: < 4.0 (g/l)

Closure: Cork

Oak: 6 months
French Oak

Organic: No

Biodynamic: No

Vegetarian: Yes

Vegan: Yes



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