

VINA REQUINGUA



TORO DE PIEDRA GRAN RESERVA CARMÉNÈRE, 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: 60% Carménère & 40% Cabernet Sauvignon

Location: Curicó Valley

Country: Chile

Vintage: 2017

Alcohol: 14.5% ABV

Viticulture: VST and Pergola.

Vinification: Following a 4 day cold soak with wine is macerated for 25 days. 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 Match: Ideal with richer poultry dishes (turkey, duck), roasted pork, or even a meaty beef brisket, good with cheeses like Parmesan, Gouda, ripe Cheddar. Try with savoury mushroom dishes too as well as charred vegetable dishes.

Altitude: 100 MASL

RS: < 4.0 (g/l)

Closure: Cork
12 months

Oak: French and
American Oak

Organic: No

Biodynamic: No

Vegetarian: Yes

Vegan: Yes



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