

VINA REQUINGUA



TORO DE PIEDRA GRAN RESERVA LATE HARVEST SAUVIGNON BLANC-SEMILLON

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: 80% Sauvignon Blanc & 20% Semillon

Location: Curicó Valley

Country: Chile

Vintage: 2017

Alcohol: 14% ABV

Viticulture: Pergola trained.

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 complex and inviting nose of honey, apricots and marmalade extends to a luscious yet well-balanced palate. Keen acidity here adds freshness and keeps the wine very clean & pure. Warm stone fruits, orange citrus and nectarine linger on the pleasing finish.

Food Match: Perfect with Tarte Tartin, Peach Melba or Roquefort cheese.

Altitude:	200 MASL	Organic:	No
RS:	90.0 (g/l)	Biodynamic:	No
Closure:	Cork	Vegetarian:	Yes
Oak:	French and American	Vegan:	Yes



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