



VIÑA REQUINGUA, POTRO DE PIEDRA FAMILY RESERVE 2016

REGION: Central Valley, Chile

APPELLATION: Curicó Valley

YIELD (HL/Ha): 45HL/Ha

BLEND: 85% Cabernet Sauvignon, 15% Cabernet Franc

WINEMAKER: Benoit Fitte

VINEYARD

Warm temperate climate with a Mediterranean rainfall regime and a wide range between daytime and night time temperatures, resulting from the proximity of the Pacific Ocean (80 km) and to the Andes Mountains (60 km). Annual precipitation averages about 600 millimeters, or 23.6 inches, concentrated in the winter months.

Soil: deep, clay loam texture with colluvial granite produced by erosion of the hill.

VITICULTURE

Year of Plantation: 1964

Trellis System: Pergola

Density: 1,660 plants/hectare (670 plants/acre)

Harvest method: Hand picking, with double selection in vineyard, at the end of April.

WINEMAKING

A warm fermentation and maceration takes place over 30 days with regular pigeage and remontage. The wine is then aged in new French oak for 18 months.

TASTING NOTES

An intense and brooding nose: warm liquorice, tobacco smoke and caramelised fruit. The palate is full bodied with firm tannins and a bracing structure. There is plenty of flavour here too; plums, black cherry, crème de cassis and wild strawberries. This is a serious and well-made wine.



CLOSURE: Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes

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