



VIÑA REQUINGUA, PATRIA NUEVA RESERVA CABERNET SAUVIGNON 2018

REGION: Central Valley, Chile

APPELLATION: Curicó Valley

YIELD (HI/Ha): 80hl/ha

BLEND: 100% Cabernet Sauvignon

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 Andes Mountains (60 km). Annual precipitation averages about 600 millimeters, or 23.6 inches, concentrated in the winter months. Deep soils with loam clay texture.

VITICULTURE

Year of Plantation: 1990

Trellising system: Vertical Shoot Positioned training

Density: 1,660 plants/hectare

Harvest method: Hand-picked. Last 2 weeks of April.

WINEMAKING

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, 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 NOTES

Intense nose of dark cherry, strawberry, cedar and liquorice. A juicy and round on the palate with firm tannins that combine well with dark fruits, prunes and roasted nuts with toasty finish.

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CLOSURE: Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes