



VIÑA REQUINGUA, TORO DE PIEDRA LATE HARVEST 2019

REGION: Central Valley, Chile

APPELLATION: Curicó Valley

YIELD (Hl/Ha): 80 hl/ha

BLEND: 90% Sauvignon Blanc, 10% Semillon

WINEMAKER: Benoit Fitte

VINEYARD

Warm temperate climate with a Mediterranean rainfall regime and a wide range between daytime and nighttime 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. Deep soils with loam clay texture.

VITICULTURE

Year of Plantation: 1990

Trellis System: Pergola

Density: 1,660 plants

Harvest method: Hand-picked during the first half of May.

Soil: Sauvignon Blanc and Semillon grapes come from a single parcel where the two varieties are mixed. It is in a low, humid sector of Requiringua, where “noble” botrytis can develop thanks to the alternation of fog (morning) and sunshine (starting at midday). The soil is deep and clayey.

WINEMAKING

Fermentation: Starts with active dry yeast (*Cerevisiae*) and develops in stainless steel vats at temperatures between 16-18°C.

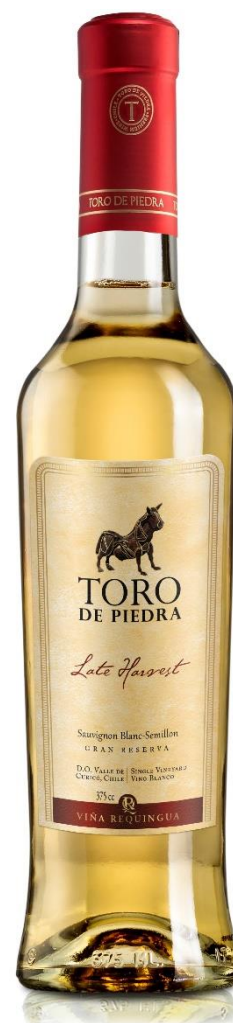
Aging: In stainless steel vats.

RS: 90 gr/l

TASTING NOTES

A nose of honey, apricots and marmalade extends to a luscious yet well balanced palate, thanks to good acidity. Stone fruits, orange citrus and nectarine linger on the pleasing finish.

www.requiringua.com



CLOSURE: Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes