

Viña Echeverría, Reserva, Valle de Curicó, Sauvignon Blanc 2019



This fresh flavoured Sauvignon Blanc combines grassy aromas of zesty passion fruit with refreshing flavours of lemon sherbert.

Producer Note

Viña Echeverría is a family-run estate winery, owned and managed by the Echeverría family. Established in 1930, but with an agricultural heritage going back to the 1700s, Viña Echeverría is as much today, as always, driven by a shared passion for winemaking and an uncompromising search for excellence. Viña Echeverría combines nearly a century of viticulture and winemaking experience with a modern state-of-the-art winery, to produce an extensive collection of quality wines. The 'No es Pituko' range represents a radical departure from the rest of the more traditional Echeverría wines, both in look and make-up, being vinified naturally, without any additions at any stage. Viña Echeverría has recently been awarded its Sustainable Winery status by Wines of Chile, as well as its ISO9000 certification.

Vintage

The season was characterised by a lack of rain during the spring, followed by hot temperatures during the summer. This resulted in low yields compared to previous years, due to the effects of drought and water stress. The quality was good to very good in most of the valleys with the grapes being harvested in a very healthy condition; as the warm, dry weather reduced disease pressure in the vineyard. The wines are rich in flavour, with good balance and delicate aromatics.

Vineyard

The vineyard is located in Molina in the Curicó Valley at an altitude of 243 metres. It is situated on the 35th Parallel South, between the Andes Mountains and the cool Pacific Ocean. The warm dry days and cold nights encourage a long growing season. Intense sunshine is tempered by cooling sea breezes, allowing the grapes to achieve outstanding fruit aromas and exceptional colour concentration. Working with a model of micro viticulture, each plot, of no more than half a hectare, is identified according to its terroir and microclimate and planted accordingly. Grapes are subjected to specific pruning, irrigation, canopy management and harvesting, which results in grapes of optimum quality and flavour. The fertile soils are alluvial in origin, with clay loam and stone at 80cm.

Winemaking

The grapes were carefully selected, crushed, destemmed and chilled to 8°C followed by a direct pneumatic pressing. Static sedimentation took place at 8°C for 24 to 36 hours. The must was then fermented in stainless steel tanks with selected yeasts at controlled temperatures of between 14 to 16°C for a period of 25 days. The wine was stored in temperature controlled stainless steel tanks, to retain freshness.

Tasting Note

This vibrant and pristine Sauvignon Blanc combines grassy aromas of fresh herbs and green pepper, with citrus notes of grapefruit and lime. The palate is fresh and crisp, with lovely balance and a fruity finish.

Grape

Sauvignon Blanc 100%



Winemaker:	Roberto Echeverría
Region:	Valle de Curicó
Sub region:	Valle de Curicó
Country:	Chile
Alcohol:	13%
Dry/Sweet value:	2 (1 is dry, 7 is very sweet)
Residual Sugar:	3.8
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic:	No
Biodynamic:	No
Product Code:	5824219A
Case unit of measure:	6X75CL
Formats Available:	37.5cl, 75cl
Closure:	Screwcap