

VIÑA ECHEVERRIA

Active in Chilean agriculture, grape growing and winemaking since 1740, the Echeverria family established their current vineyards and winery in 1923 in the outskirts of Molina, a town in the Curicó Valley. Here, they grow grapes from French pre-phyloxera rootstocks, on their 80 ha of vineyards.



Originally established to produce bulk wines, in 1990, the winery was converted to produce quality wines for export. In the following years, Echeverria was one of the few boutique wineries to emerge from Chile, and the first family winery from Chile to sell wine to Harrods in London.



Eventually, the family started purchasing grapes, to complement and build complexity to their wines. "We realized that to succeed and be different, we needed to be open," says Roberto Echeverria, the Technical Director Chief Winemaker, whose first solo vintage appeared on the market in 2001. With sustainable practices in the vineyard, Echeverria produces a wine for most every palate, while embracing a philosophy that's based on consistency.

"No Es Pituko"

Cabernet Sauvignon



Varietal/Blend: Cabernet Sauvignon

Farming Practices: sustainable

Yeast: natural yeast

Fermentation: in stainless steel tanks between 23 and 27°C for 12–15 days

Maturation: stored with its own lees in stainless steel tanks prior to bottling

Sulfur: no added sulfites

Vegan: yes

Alcohol: 14%

Acidity: 5.9 g/L, 3.5 pH

RS: 4.5 g/L

Fined: no

Filtered: no

Country: Chile

Region: Curicó Valley

"Intense and deep dark purple color with herbaceous aromas of ripe red fruits, green pepper and bread crust. This low-intervention natural wine has soft tannins and medium body. It is fresh and fruity, with flavors of raspberry, licorice and dark chocolate. We recommend drinking this wine slightly chilled."

Winemaker notes