

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 Curico Valley. Here, they grow grapes from French pre-phylloxera 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" Viognier



Varietal/Blend: Viognier

Farming Practices: sustainable

Yeast: natural yeast

Fermentation: in stainless steel tanks between 13 and 17 degrees Celsius for 25 days

Malolactic: yes

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

Sulfur: none

Vegan: yes

Alcohol: 14%

Acidity: 4.7 g/L , 3.6 pH

Fined: no

Filtered: no

Country: Chile

Region: Cuircó Valley

"This natural wine has a delicate straw yellow color, and appears slightly cloudy in the glass due to its lack of processing. On the nose it has aromas of peach and tropical fruits such as cherimoya that harmonize with a buttery characteristic due to its malolactic fermentation. In the mouth, the tropical and floral flavors linger and it's good acidity highlights this wine's freshness." Winemaker notes