

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-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.

"Es Pituko" Chardonnay



Varietal/Blend: Chardonnay

Farming Practices: certified sustainable

Harvest Method: by hand in early March

Yeast: natural yeast

Fermentation: destemmed, pressed and settled in tank
/ spontaneous fermentation in stainless steel tanks
between 13 and 17°C for 25 days before barrel
aging

Maturation: 15 months in French oak barrels

Sulfur: no added sulfites

Vegan: yes

Alcohol: 13.5%

Acidity: TA 7.3 g/L, 3.6 pH

Fined: no

Filtered: no

Country: Chile

Region: Curicó Valley

"The appearance of this natural wines is pale yellow and slightly cloudy due to its lack of processing. On the nose, bold aromas of banana, apple and pear blend with toasted brioche. On the palate, it is full-bodied and rich with a creamy, refreshing and fruity acidity."

- Winemaker note