

## 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.

## El Compadre

### Pinot Noir



**Varietal/Blend:** Pinot Noir

**Farming Practices:** sustainable / rainwater irrigation only

**Vineyard:** small parcel in southernmost region of Chile

**Soil Type:** volcanic

**Harvest Technique:** by hand on April 28th in 18kg boxes

**Vine Age:** varied

**Yeast:** ambient

**Fermentation:** cold maceration for 4-5 days / spontaneous ferment to dryness in stainless steel for 12-15 days / pressed after 5-day extended maceration

**Malolactic:** full spontaneous malolactic

**Maturation:** 75% of wine ages 6 months in French oak

**Vegan:** yes

**Alcohol:** 13.3%

**Acidity:** 3.60 pH // 6.1g/L

**Residual Sugar:** 1.9 g/L

**Fined:** no

**Filtered:** no

**Country:** Chile

**Region:** South Region

**Subregion:** Malleco Valley

"Garnet red with violet hues, this low intervention wine has intense aromas of cherry, blueberry, hibiscus and violets. On the palate, it is fresh with juicy acidity and medium, silky tannins, and spiced cherry flavors."

- Winemaker's note

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