

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.

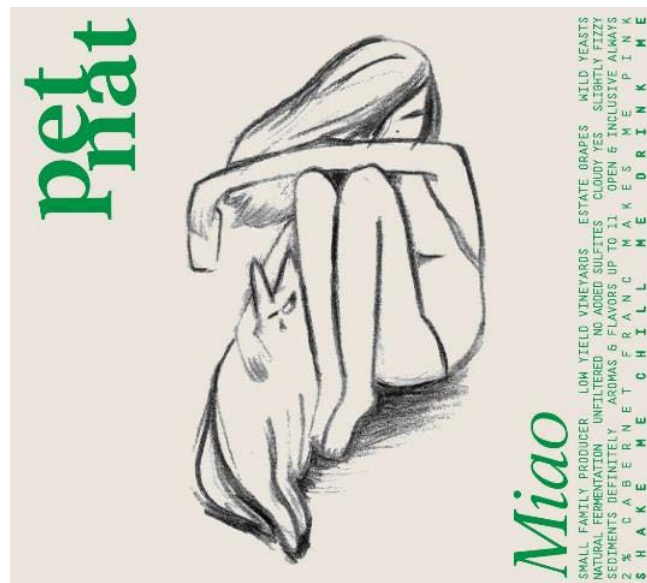


Originally established to produce bulk wines, in 1990, the winery was converted to produce quality wines for export. In the following years, Echeverria was one of the few boutique wineries to emerge from Chile, and the first family winery from Chile to sell wine to Harrods in London.



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.

Miao Rose Pét-Nat



Varietal/Blend: 98% Chardonnay, 2% Cabernet Franc

Vineyard: Single vineyard in Curico Valley – ungrafted clones of pre-phylloxera French roostock

Harvest Technique: by hand on March 6th 2020 in 18kg boxes

Vine Age: over 50years old

Yeast: native

Fermentation: de-stemmed, pressed and cooled. Decanted for 24hrs prior to fermentation. Fermentation with wild yeast in stainless steel for 18 days until 10grams of RS. Bottled to finish fermentation. No filtration or stabilization.

Sulfur: no

Vegan: yes

Alcohol: 13.7%

Acidity: 6.5g/L pH 3.5

Residual Sugar: 1.6g/L

Fined: no

Filtered: no

Country: Chile

Region: Central Valley

Subregion: Curico

Production #s: 200cs