

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.

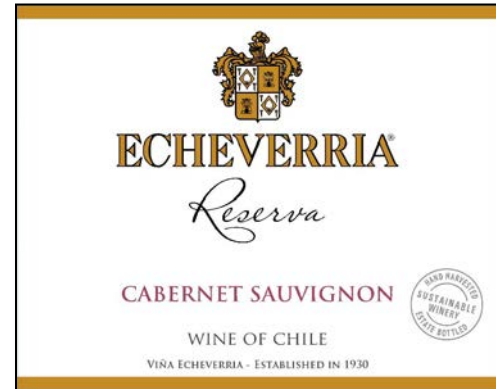


Eventually, the family started purchasing grapes, to complement and build complexity to their wines. "We realized that to succeed and be different, we needed to be open," says Roberto Echeverria, the Technical Director Chief Winemaker, whose first solo vintage appeared on the market in 2001. With sustainable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

CABERNET SAUVIGNON



RESERVA



Varietal/Blend: 95% Cabernet Sauvignon / 5% Merlot

Farming: practicing organic and certified sustainable

Soil: calcareous clay and limestone

Vine Age: 10-40 years old

Harvest Technique: by hand into 18kg crates

Yeast: selected and native

Fermentation: fermented in 25.000 liter stainless steel tank for 7-10 days at 25-28°C controlled temperature

Aging: aged in 225 liter French oak barrels for 4-5 months

Alcohol: 13%

Fined: none

Filtered: none

Production #s: 8,000 cases

Country: Chile

Region: Curico Valley

Sub Region: Molina

"A round and vibrant medium-bodied Cabernet Sauvignon, with plum and strawberry flavors combined with hints of red pepper and spices. The palate is smooth and balanced and red fruit flavors abound on the palate." Winemaker's notes