



Puerto Viejo Cabernet Sauvignon Reserve 2016

Exportadora Sur Valles Limitada (Vina Requiringua), Curico Valley, Chile

14.0 % alc./vol.

Herbal aromas of tomato leaf and earthy plum are a bit green. This feels chunky, with some grab. Herbal plum flavors are like the nose, meaning they lean towards green. Finishing flavors of olive, spice and herbs are common for value-priced Chilean Cabernet. (Michael Schachner about 2014 vintage, Wine Enthusiast, 2016)

Terroir:

Vineyards are in the Central Valley of Chile. Main vineyard Requiringua Corner of the Winds is 80 km from the Pacific and 60 km from the Andes. Warm temperate climate with a Mediterranean rainfall regime and a wide range between daytime and nighttime temperatures. Annual precipitation averages about 600 mm, concentrated in the winter months.

Soil: deep, loam-clay.

Vines: 15 y.o. Density: 3,330 plants/hectare.

Harvest: Hand picking, with double selection in vineyard, in the second half of April.

Vinification:

18-20 days with cold pre-fermentative maceration for four days at under 10°C. Fermentation with active dry yeast (Bayanus) at temperature 25 to 28°C. Wine conserved on its lees for six months in stainless steel vats with micro-oxygenation and with French oak, 15% of the wine aged eight months in French and American oak barrels.

Variety: Cabernet Sauvignon 100%

Residual sugar: 2 g/L

Serving suggestion and food pairing: Serve at ~18°C. Enjoy it with roasted and grilled beef, pork, venison, even rabbit with aromatic herbs.

Wine Enthusiast'16 (14vntg)

International Wine Challenge'15 (13vntg)

Wines of Chile Awards, Brazilia'14 (13vntg)

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