

ECHEVERRIA

PROPUESTA 2020

BY ROBERTO IGNACIO ECHEVERRIA



ECHEVERRIA®

Family Wines

“This new winemaker's proposal from sustainable winery Viña Echeverria combines elegant and classic Cabernet Sauvignon with juicy and flavoursome Petit Verdot and Cabernet Franc. Delightful drinking, this smooth wine, full of ripe fruit flavours from Chile's fertile sun-drenched soils, is for savouring happy moments.”

Roberto Echeverría Jnr, Chief Winemaker

ORIGIN:

Chile
Curicó Valley



Entre Cordilleras Areas

GRAPE VARIETY:

85% Cabernet Sauvignon
10% Petit Verdot
5% Cabernet Franc

HARVEST:

Cabernet Sauvignon: April 05th, 2020.

Petit Verdot: March 18th, 2020.

Cabernet Franc: March 19th, 2020.

Hand-picked 18 Kg. boxes and carried to the winery immediately after cutting. Carefully selected before processing.

WINEMAKING:

Vegetarian

Vegan

- Fermented in 15.000 and 25.000 liter stainless steel tanks for 7-10 days at 25-28°C controlled temperature to dryness with selected and native yeasts (80/20).
- Extended maceration for additional 3 - 5 days.
- 100% malolactic fermentation.
- Aged in 225 liter new French oak barrels for 8 months.

ANALYTICAL DATA: (approximate data)

Alcohol:	13.5	% by vol.
Total Acidity:	5.3	grams per liter (Tart.)
Residual Sugar	3.1	grams per liter
pH:	3.4	

SERVING T°:

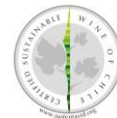
Serve between 15° and 18°C.

CELLARING ABILITY:

At least 6 years

KEY DESCRIPTORS:

Fruity – Easy Drinking – Expressive – Well Balanced – Food Friendly



Sustainable Winery
ISO 9001- HACCP

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