



VINA ECHEVERRIA

\$21.60

* Suggested retail price

No Es Pituko Cabernet Franc Nature 2019



Nature

	Product code	14464789
	Licensee price	\$18.78
	Format	6x750ml
	Listing type	Private import
	Status	Unavailable
	Type of product	Still wine
	Country	Chile
	Regulated designation	Denominación de origen (DO)
	Region	Valle Central
	Subregion	Valle del Curico, Valle de Curico
	Varietal(s)	Cabernet Franc 100 %
	Colour	Red
	Sugar	Dry
	Sugar content	2.3
	Closure type	Cork
	À boire	2 years

ABOUT THIS WINERY

At Viña Echeverría, our winemaking mission is to use our long history of family expertise in viticulture and vinification to craft elegant best-in-class wines which are expressive of our cherished landscape. Our sustainable estate winery is the setting for our traditional and respectful viticulture approach, where mother nature along with precision viticulture allow our organically grown grapes to reach their maximum potential.

TASTING NOTES

With an intense and vibrant cherry colour, this natural wine appears slightly cloudy, due to it's lack of processing. On the nose, it has lively aromas of black cherry and fresh plum. The palate is fresh and persistent, silky with soft tannins and has a lush floral flavour that combines with raspberry fruit.

PRODUCTION NOTES

Hand-picked cabernet franc grapes are carried to the winery immediately after cutting, and carefully selected before winemaking. Grapes are destemmed, pressed and cooled at 8°C. Wine is decanted for 24 hours at 8°C prior to fermentation. Fermentation with natural yeasts in stainless steel tanks between 13 and 17°C for 25 days. Soft pump over during fermentation to promote aromas & color. No stabilization process, no filtration, no added sulfites.



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