

VIÑA REQUINGUA

LAKU - Special Blend



Region

Each year the best wine from 3,200 barrels is selected from vines grown in Curicó, Maule and the Colchagua Valleys.

Producer

Santiago Achurra Larraín founded Viña Requiringua in 1961 and since then, working alongside several generations of his family, has grown the winery to be amongst Chile's top 20 producers. Grapes are sourced from vineyards located in the Curico, Maule and Colchagua Valleys, where a mild Mediterranean-like climate and varied soils offer optimum conditions for growing many different varieties. Long, dry summers with radiant days and cool nights help the grapes attain maximum potential with vibrant fruit and refreshing acidity. Winemaking is led by Frenchman Benoit Fitte, who has overseen things since 2001.

Viticulture

VTS and Pergola-trained. Hand-harvested.

Vinification

Each year the best 7 barrels are selected from a total of 3,200 barrels and a blend is constructed from these components. It is limited to a production of 2,300 bottles and reflects the qualities of the particular vintage. The final blend is only revealed on pulling the cork.

Tasting Note

Complex blackcurrant, blackberry, plum, bitter chocolate, vanilla, liquorice and spice. Fresh and approachable but with big ripe tannins.

Food Matching

Grilled or roast beef, beef stew (particularly ox cheek), strong hard cheeses like mature Cheddar.

Technical Information

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| Country | Chile |
| Region | Curicó, Maule & Colchagua Valley |
| Blend | Secret Blend - Check cork on opening |
| Winemaker | Benoit Fitte |
| Alcohol | 14% |
| Body | Full |
| Oak | 18 months in new French oak |
| Residual Sugar | 4 g/l |
| Closure | Cork |
| Vegan | Yes |
| Vegetarian | Yes |
| Organic | No |
| Biodynamic | No |
| Allergens | Sulphites |