

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.

PROPUESTA

RED BLEND



Varietal/Blend: 85% Cabernet Sauvignon / 10% Petit Verdot / 5% Malbec

Farming: practicing organic and certified sustainable

Altitude: 400-800 meters above sea level

Yeast: selected and native

Fermentation: cold maceration 3-5 days then fermented in stainless steel tanks

Aging: in 225 liter new French oak barrels for 8 months

Alcohol: 13.5%

Fined: none

Filtered: light

Country: Chile

Region: Curico Valley

Sub Region: Molina

Propuesta is a "new proposal" by winemaker Robert Echeverria where Idea meets Action. This jovial light red blend combines the juicy and flavorsome Cabernet Sauvignon with Petit Verdot and Cabernet Franc, aged 8 months in oak. Easy drinking, smooth and full of ripe juicy fruit from Chile's fertile sun-drenched soils.