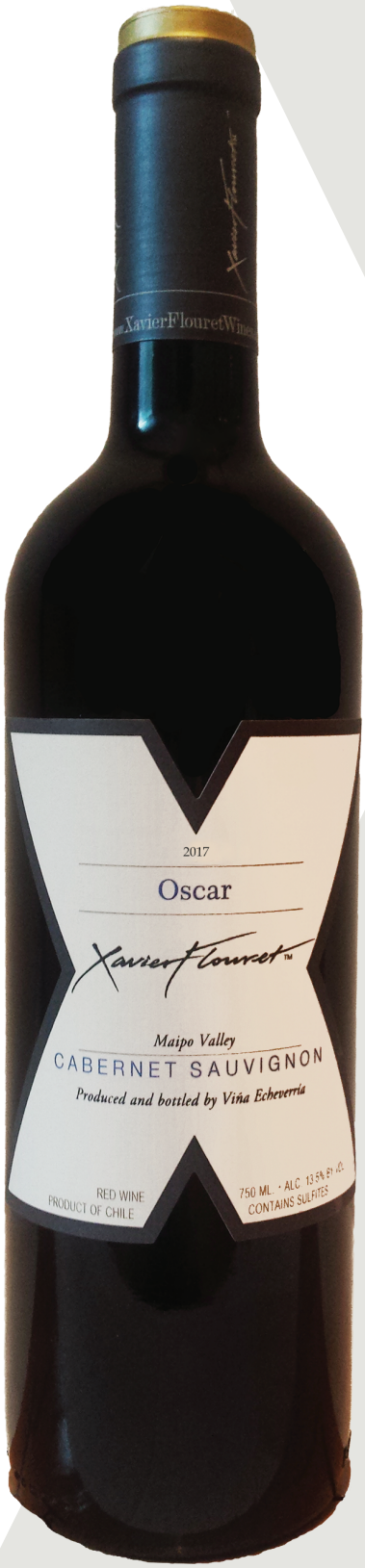
Xavier Flouret™

Oscar 2017



WINEMAKER	Roberto Echeverría
WINERY	Viña Echeverría
APPELLATION	Maipo Valley
COUNTRY	Chile
GRAPE VARIETAL	85% Cabernet Sauvignon 10% Petit Verdot 5% Cabernet Franc

HISTORY

In 1940, the Echeverría family moved to Chile, and has been prominent in Chilean agriculture and active in grape growing and winemaking since then. To fulfill their passion for winemaking, in the early 1900's, the Echeverria family established their vineyard and winery in the outskirts of the town of Molina, in the Curico Valley. The winery grows high quality grapes from French pre-phylloxera rootstocks, and produces exceptional wines of character.

TERROIR

These 20-year-old vines from the Central Maipo area grow in alluvial soil and benefit of the Mediterranean climate. A long dry season with warm sunny days provides very good exposure to sunshine. During the summer period, there is a wide range of temperature differentiation between day and night. Rainfall is markedly seasonal. Pure melted-snow water coming from the Andes Mountains assures the vineyards to be properly irrigated, even in periods of drought.

VITICULTURE & VINIFICATION

100% hand-picked in 18 Kg boxes and carried to the winery immediately after cutting. Berries are carefully selected before processing. Fermented to dryness in 15,000 and 25,000 Liter stainless steel tanks for 7-10 days at 25-28°C controlled temperature with selected and native yeasts. Extended skin maceration for additional 3-5 days. 100% malolactic fermentation.

AGING

Each varietal was aged in 225 Liter new French oak barrels for 10 months.

STYLE

Eye: An iridescent ruby red.
Nose: An expressive and rich bouquet with aromas of strawberries, black cherry, dark chocolate, spices, and oak.
Palate: Flavors of sweet tobacco, ripe berries, and a soft undercurrent of tamed tannins with a persistent finish.

FOOD PAIRING

Oscar marries well with grilled meats, game as well as a variety of cheeses.

WHEN TO DRINK

Now and up to 7 years, all year long

TECHNICALS

Alcohol: 13.5%, Total acidity: 5.2 g/l, PH: 3.4, Residual sugar: 1.8 g/l