

POTRO DE PIEDRA

FAMILY RESERVE

HISTORY OF THE BRAND

The steepest hills surrounding our family vineyard have always hosted horses that are part of the landscape, wild horses that eventually are tamed so they can be part of the productive life of the estate. All of them have served this purpose but one, who decided to jump off the cliffs before surrendering to his fate: our Potro de Piedra.

TERROIR

From the Central Valley of Curico, Potro de Piedra was grown from a 60-years-old pergola lot with very limited production, creating a powerful blend of Cabernet Sauvignon and Cabernet Franc.

SCORES

VARIETY	SCORE	PUBLICATION
Cabernet Sauvignon - Cabernet Franc	93 points	Descorchados 2016
Cabernet Sauvignon - Cabernet Franc	92 points	Guia Peñin Best Wines 2013 - 2014
Cabernet Sauvignon - Cabernet Franc	91 points	Editor`s Choice Wine Enthusiast Magazine
Cabernet Sauvignon - Cabernet Franc	90 points	Robert Parker Wine Advocate 2005
Cabernet Sauvignon - Cabernet Franc	90 points	Wine Enthusiast Magazine 2007
Cabernet Sauvignon - Cabernet Franc	90 points	Wine & Spirits 2008
Cabernet Sauvignon - Cabernet Franc	90 points	Wine Enthusiast Magazine 2008
Cabernet Sauvignon - Cabernet Franc	91 points	Wine Enthusiast Magazine 2009

THE WINEMAKER

Benoit Fitte
- Winemaker Armagnac France -



KEY SELLING POINTS

60

Years old
single lot



Chosen best red
wine from Chile
by Chileans

4.000

cases production a year
Limited production



Excellent quality
vs price ratio

ORIGEN	ALCOHOL	MACERATION	AGING	APPEARANCE	NOSE	IN MOUTH	PAIRING RECOMENDATION
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Cabernet Sauvignon - Cabernet Franc

Curico Valley, Chile

14.5% by Vol.

Total maceration of 25-30 days, including pre-fermentative maceration for 48 hours at 59°F.

16 - 18 months in new French oak barrels

Our Family Reserve Cabernet Sauvignon - Cabernet Franc has a dark red-purple color.

Complex nose with intense notes of plums, cherries, liquorice, vanilla and cocoa.

Full-body structure with firm, rounded tannins as well as hints of cherry and toffee on the finish.

This wine can be a great companion for Wagyu Sirloin steak.



BAR CODE 818838005971



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