



P.S. GARCIA

BRAVADO 2017

A red blend that shows the spirit and history of Itata – Chile’s oldest winemaking region.

WINERY BACKGROUND: Felipe started PS Garcia in 2006. After working for larger wineries, he made his first independent wine as a declaration of what he considers true “Chilean” wine. Inspired at first by old-vine Carignan from Maule, he since have started two of Chile’s most influential small producer movements today: MOVI (Movement of Independent Vintners) and VIGNO (Vignadores de Carignan).

VINEYARD & WINEMAKING DETAILS: The wine is sourced from the Piedra Lisa Vineyard and the Bellavista Vineyard, both in Itata Valley. The wine is aged for 18 months in third and fourth use French neutral oak.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Inviting on the nose with notes of ripe red fruit, blackberry, blueberry, and a hint of spice. It hits the palate with incredible balance that lasts through its long finish. It has fruit at the core with an acidity from the Carignan that lifts the wine on the back palate. Pair with cherry-braised short ribs, barbequed flank steak, or grilled portobella mushrooms.

92 POINTS

James Suckling, April 2019

92 POINTS

Tim Atkin, March 2020

VINTAGE 2017

VARIETAL COMPOSITION

37% Syrah, 33% Carignan, 20% Grenache, 5% Mourvedre, 5% Petit Verdot

AVG. VINEYARD ELEVATION

510 feet

AVG. AGE OF VINES 120 years

ALCOHOL 14.5%

SUGGESTED RETAIL PRICE \$20

UPC 835603002836



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