



**93 POINTS**

*James Suckling, August 2014*

**92 POINTS**

*Vinous, February 2017*

**91 POINTS**

*The Wine Advocate, June 2014*

**VINTAGE** 2011

**VARIETAL COMPOSITION**

50% Carignan, 25% Cabernet Sauvignon, 10% Cabernet Franc, 8% Petit Verdot, 7% Malbec

**AVG. VINEYARD ELEVATION**

325 feet

**AVG. AGE OF VINES** 30 years

**ALCOHOL** 14.0%

**CASES IMPORTED** 700

**SUGGESTED RETAIL PRICE** \$35

**UPC** 835603002669

# GARCIA + SCHWADERER

## FACUNDO 2011

This bright and brooding red blend shows the true potential of the Maule and Itata valleys.

**WINERY BACKGROUND:** Felipe started with G&S 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:** Facundo is the wine that started Felipe's independent winemaking career. It blends old-vine Carignan with Bordeaux varieties from the heart of Chile (the Carignan and Cabernet Franc are from old vines in Maule Valley, the Cabernet Sauvignon is from Itata, and Petit Verdot is from Colchagua). The vineyards are naturally low yielding from granitic soils. The components are vinified, separated, aged for 28 months in third and fourth use French neutral oak, then filtered lightly before bottling.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** Bright yet brooding. Up front, it is all fresh and expressive red berries. Then, on the palate, you find touches of herbs and cocoa. It finishes with bright cherry and vivacity. It has the backbone for a pairing with grilled meats from lamb to steaks, but would shine with slow-cooked short ribs.



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