

VALLEY COLLECTION

# CORDILLERA

## Brut 2015

CURICÓ VALLEY

**GRAPE VARIETIES:** Pinot Noir

**DATE GRAPES PICKED:** From February 19th to March 2nd

**ORIGIN:** Curicó Valley

### TASTING NOTES

Brilliant and sustained pale gold color. Its fine bubbles from an elegant perlage. Seductive, fresh, floral aromas bring the spring to mind. On the palate it is silky, with a grand finish deploying all the fruity notes of the Pinot Noir. A Brut for lovers of harmony.

### SERVING SUGGESTIONS

The perfect wine for any celebration.

### TECHNICAL DATA

Alcohol level: 12% PH: 3,1

Acid level: 7,2 grs./l (as tartaric) RS: 6,6 grs. /l.

**FORMATS AVAILABLE:** 75 cl

### VINIFICATION

Number of days of skin contact: None

Number of days of first fermentation: 20 days

Number of days of second fermentation: 32 days in bottle.

Fermentation temperature: First 17°C, Second 14°C.

### LENGTH AND TYPE OF AGEING

Aged at least for 20 months with lees.

Month wine was bottled: November 2015



### AWARDS AND SCORES

91 Points, Guía Descorchados 2016, Chile

Gold Medal, Sakura Japan Women's Wine Awards 2015, Japan

Gold Medal, Effervescent Du Monde 2014, France

Gold Medal, Champagne & Sparkling - Wine World

Championship 2014, UK



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