CORDILLERA
de los Andes ®

Extra Brut 2019
CURICÓ VALLEY

VINTAGE: 2019
TYPE OF WINE: Sparkling
D.O.: Curicó Valley
VARIETIES: 100% Pinot Noir
HARVEST DATE: March 11 to 12
NUMBER OF BOTTLES PRODUCED: 25.900

TASTING NOTE

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 SUGGESTION

The perfect wine for any celebration.

TECHNICAL DETAILS

Alcohol content: 12% ABV
pH: 3.1
Total acidity: 5.9 g/L (expressed in tartaric acid)
Dosage: 2,5 g/L
Type of sparkling wine: Extra Brut
Allergy advice: Contains sulfites.
Properly stored, the wine will hold its potential for the next: 7 to 10 years.

FORMATS AVAILABLE: 75 cl/150 cl

WINEMAKING

Pressing: Whole bunches

Types of fermentation:
First alcoholic fermentation: 94% in stainless steel tanks, 6% French oak barrels. 6% malolactic fermentation in barrels
Length of fermentation: 19 days first; 65 days second
Fermentation temperature: 14°C first fermentation/13°C second fermentation in the bottle.
Base wine aging: 10 months on its lees, 6% in second-use or older barrels.
Bottling date: January 2020
Bottle aging: At least 18 months

AWARDS AND SCORES

2017 VINTAGE
91 pts- Tim Atkin USA
92 pts- Descorchados CHILE

Extra Brut 2019
CURICÓ VALLEY

2019 VINTAGE

The 2018-2019 season was fairly mild except for the continuation of the megadrought that has plagued Chile for the past few years. In the southern region in particular, there were spring frosts that decreased production and delayed the plants' phenological stages. Later in the summer, we had temperatures well above normal toward the end of January and throughout February, forcing the harvest date to be brought forward to keep the acidity of the grapes lively. The rainfed vineyards were particularly stressed due to these temperatures and the lack of water in the soil.

STORYTELLING

Driven by a constant desire to innovate and diversify its portfolio, Miguel Torres began searching for cool-climate vineyards in 1985, which would lend themselves to the production of a great sparkling wine. The goal was to make the best sparkling wine in Chile. This meant finding the finest grapes available and deciding on the right method. The search led us to an area in the foothills of the Andes Mountains: Rio Claro in Curicó Valley. Here we found the right conditions to grow Pinot Noir and Chardonnay.

We decided to make our sparkling wine according to the traditional method with a second fermentation in bottle and no dosage. The result was one of the country's first Brut Nature—Miguel Torres Brut Nature—which quickly became known as one of Chile's best sparkling wines.

The wine joined the Cordillera range in 2012, marking the beginning of a new era.

VINEYARDS

CORDILLERA VINEYARD

Location:	Río Claro sector, Claro Valley, Andean Curicó Valley
Coordinates:	35°12'53" S
	71°18'08" O
Elevation:	276 meters above sea level
Distance from the Andes Mountains:	9 kilometers
Surface area:	6 ha
Planting year:	1991
Planting density:	2.1 m x 1.1 m (4360 plants per hectare)
Training system:	Trellis
Production:	2 kilos per plant

Soil: The soil has a clay loam texture with an effective soil depth of 2 meters. The moderately acidic pH and low organic matter produce a low-fertility soil, which makes it easy to manage the vigor of the Pinot Noir vines.

Climate Conditions: Based on its bioclimatic indicators, the area has a subhumid climate with very cold nights. The influence of the Andes Mountains can be felt at night, when there is a difference of up to 15°C between the daytime and night-time temperatures.

The summer experiences a long dry season. The winter (June through August) is more humid, with daily highs typically around 12°C and lows slightly above freezing.

MIGUEL TORRES Chile
Pioneer in Chile since 1979
MIGUEL TORRES CHILE | 100% FAMILY OWNED WINERY.

www.migueltorres.cl