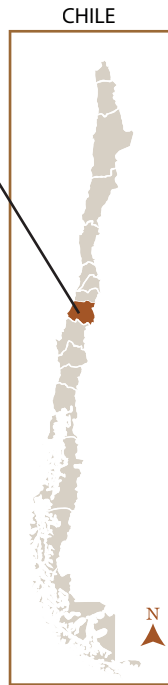


# CORDILLERA

*de los Andes®*



## Brut 2018

CURICÓ VALLEY

**VINTAGE:** 2018

**TYPE OF WINE:** Sparkling wine

**D.O.:** Curicó Valley

**VARIETIES:** 100% Pinot Noir

**HARVEST DATE:** February 14th and 17th

**NUMBER OF BOTTLES PRODUCED:** 31,300

### 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 SUGGESTION

The perfect wine for any celebration.

### TECHNICAL DATA

Alcohol content: 12% ABV

pH: 3.1

Total acidity: 7.0 g/L (expressed in tartaric acid)

Dosage: 3 g/L

Type of sparkling: 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

### VINIFICATION

Pressing: Entire bunch

Type of fermentation: First alcoholic fermentation: 94% in stainless steel tanks, 6% in French oak barrel. 6% malolactic fermentation.

Length of fermentation: 19 days first, 75 days second

Fermentation temperature: 16°C first fermentation, 13°C second bottle fermentation

Ageing: 9 months in its lees, 6% in French oak of one or more uses.

Bottle aging: At least 16 months.

### AWARDS AND SCORES

**VINTAGE 2017**

90 pts. - Tim Atkin USA

93 pts. - Descorchados CHILE



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### 2018 VINTAGE

The 2017-2018 season started with a very hot, bright and dry summer 2017. Spring 2017 was calm with some rainfall, good temperature and light conditions, without significant incidents of frost. Later in the spring and approaching the summer, the influence of the girl phenomenon grew, which implies a cooling of the Pacific Ocean, resulting in somewhat lower temperatures than normal during December and the first days of January.

### HISTORY

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:	Rio Claro sector, Valle del Claro, Valle de Curicó Andes.
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., equal to 4.360 plants per hectare.
Training system:	Double cordon
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:** According to bioclimatic indicators, the area has a subhumid climate and very cold nights. The influence of the Andes Mountains is palpable at night when temperatures can drop by up to 15 degrees compared to the day.

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.

