

CORDILLERA

de los Andes®

Chardonnay 2016

LIMARÍ VALLEY

GRAPE VARIETIES: Chardonnay

DATE GRAPES PICKED: From February 19th to March 15 th

ORIGIN: Limari Valley

TASTING NOTES

Fresh and fruity aroma with dominant notes of peach, white plum, and grapefruit, with touches of toasted hazelnuts. Mineral on the palate with great volume and an elegant acidity with rich fruity long-lasting aromas and a fresh, pleasant aftertaste.

SERVING SUGGESTIONS

Sublime with caviar. An Ideal for partner for trout and smoked salmon, fresh seafood and all fish dishes, whether baked or in sauce.

TECHNICAL DATA

Alcohol level: 13 % PH: 3.3

Acid level: 6,4 grs. /l (as tartaric) RS: 1,3 gr. /l.

FORMATS AVAILABLE: 75 cl

VINIFICATION

Number of days of skin contact: None

Number of days of fermentation: 17 days

Fermentation temperature: 15°C-17°C

LENGTH AND TYPE OF AGEING

Aged for 9 months, 42% fermented in Nevers Oak

Month wine was bottled: February 2018



AWARDS AND SCORES

Vintage 2014 - 92 Points, James Suckling 2016 - USA

Vintage 2014 - 91 Points, Guía Descorchados 2016 - Chile

Vintage 2013 - Gold Medal, Mundus Vini 2016 - Germany

Vintage 2013 - 91 Points, Guía Descorchados 2016, Chile



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