

CORDILLERA

de los Andes®

Chardonnay 2019

LIMARÍ VALLEY

VINTAGE: 2019

TYPE OF WINE: White wine

D.O.: Limarí Valley

VARIETIES: 100% Chardonnay

HARVEST DATE: From February 21st to 24th

NUMBER OF BOTTLES PRODUCED: 44.000

TASTING NOTES

The nose displays great aromatic complexity, revealing floral notes, peach and lychee. Fresh on the palate, with juicy acidity, and a briny streak that is the hallmark of Limarí's calcareous soils.

SERVING SUGGESTION

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 content: 13,5% ABV

pH: 3.3

Total acidity: 6.8 g/L (expressed in tartaric acid)

Residual sugar: 1.3 g/L

Allergy advice: Contains sulfites.

Properly stored, the wine will hold its potential for the next: 5 to 6 years

FORMATS AVAILABLE: 75 cl

VINIFICATION

Pressing: Entire bunch

Type of fermentation: 47% alcoholic fermentation in stainless steel tanks, 53% in French oak.

Length of fermentation: 18 days

Fermentation temperature: 18°C

Aging: 47% Stainless steel, 53% French oak during 11 months of which 45% barrel is second or more uses and 7% new barrel.

AWARDS AND SCORES

2018 Vintage: 93 points Descorchados

92 points Mesa de Cata la Cav

93 points Tim Atkin



Limarí Valley

CHILE



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2018 VINTAGE

The 2019 harvest has been a quiet season, with rainfall below normal, but with climates that have favored the harvest in general. Whites are elegant, rich in mouth, with slightly lower acidity than 2018 and less herbal character. In general, 2019 is considered a VERY GOOD YEAR.

Precipitation Jun 2018-May 2019: 83 mm

HISTORY

Our search for enclaves where we could produce exceptional wines led us to the Limarí Valley, where Chardonnay takes on a very distinctive expression. The area's cool climate and calcareous soils had the potential of producing Chile's finest Chardonnays. For this reason, we have made our Cordillera Chardonnay from grapes grown in the Limarí Valley since 2009.

VINEYARDS

The vineyard lies in the Tabalí area of Ovalle county in Limarí Valley, specifically Limarí Costa Valley according to the newly zoned winemaking areas. Here, as in Elqui, the climate is the predominant wine-quality factor: the cold temperatures of the maritime climate make for cool conditions that produce high-quality Chardonnay.

EL ESPINAL VINEYARD

Location:	Tabalí sector, Valle del Limarí Costa.
Coordinates:	30°40'18" S 71°23'02" O
Elevation:	276 meters above sea level
Distance from the coast:	29 kilometers
Surface area:	4 ha
Planting year:	2006
Planting density:	1 m. x 1,8 m., equal to 5.555 plants per hectare.
Training system:	Double cordon
Production:	2 kilos per plant

Soil: The soil consists of differently sized gravel, clay, and sand bound in a matrix of clay loam with high calcium carbonate levels. In addition, specific sections display veins of calcareous soil.

Climate Conditions: Based on bioclimatic indicators, the area where the vineyard is located can be described as extremely arid, with a temperate/warm climate and very cold nights. In the mornings, the area is covered in a sea fog known as camanchaca, which keeps the early part of the day cloudy and cool.

The snow that accumulates in the Andes Mountains during the winter is more important in terms of replenishing this area's water reserves than annual rainfall.



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