

CORDILLERA

de los Andes®



Chardonnay 2020

LIMARÍ VALLEY

TYPE OF WINE: White wine

D.O.: Limarí Valley

VARIETIES: 100% Chardonnay

HARVEST DATE: From February 19 to 22

NUMBER OF BOTTLES PRODUCED: 46.666

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: 3.28

Total acidity: 6.07 g/L (expressed in tartaric acid)

Residual sugar: 1.9 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: 50% alcoholic fermentation in stainless steel tanks, 50% in French oak.

Length of fermentation: 18 days

Fermentation temperature: 17°C

Aging: 45% Stainless steel, 55% French oak during 10 months of which 46% barrel is second or more uses and 9% new barrel.

AWARDS AND SCORES

2018 Vintage: 93 points Descorchados

92 points Mesa de Cata la Cav

93 points Tim Atkin



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2020 VINTAGE

The 2020 vintage was characterized in this area by the lack of water for irrigation, given by less amount of rainfall in winter, this reduced the water levels in the reservoirs. In the Limarí valley the winter was dry, and the spring-summer period was rather warm, I don't know presented frosts in this area, and the production is similar or less than 2019. In the phytosanitary aspect this area is characterized by not presenting any problem. About phenological stages: Sprouting date: Normal year - Pint Date: Normal Year - Harvest Date: 15 days of advance on the Chardonnay. This since although the second January fortnight was warm and she was responsible for advancing CHY harvest, the first of February refreshes a bit the climate, which makes the accelerated trend in maturity stop, proof of this is that the first barracks that.

Proof of this is that the first barracks to be harvested is F2, but then we had to delay the harvest of the rest of the barracks.

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.

TALINAY VINEYARD

Location:	Talinay sector, Limarí Costa Valley.
Coordinates:	30 ° 40'21 " S 71 ° 34'38 " O
Elevation:	144 meters above sea level
Distance from the coast:	12 Kilometers
Surface:	2.5 ha
Planting date:	2006
Plantation frame:	1 m. x 1.8 m., giving 5,555 plants per hectare.
Driving system:	Trellis
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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