

CORDILLERA

de los Andes®



Chardonnay 2022

LIMARÍ VALLEY

TYPE OF WINE: White

D.O.: Limarí Valley

VARIETIES: 100% Chardonnay

HARVEST DATE: February 21 to March 4

BOTTLES PRODUCED: 28.000

TASTING NOTE

Displays great aromatic complexity on the nose, which is very intense and marked by floral, mineral, and citrus notes, and lychee. Creamy and fresh on the palate, with juicy acidity and a certain salinity that is the hallmark of Limarí's calcareous soils.

SERVING SUGGESTION

Sublime with caviar. An ideal accompaniment for trout and smoked salmon, fresh seafood, and all kinds of fish dishes, whether baked or in sauce.

TECHNICAL DETAILS

Alcohol content: 13,5% ABV

pH: 3,29

Total acidity: 7,12 g/L (tartaric acid)

Residual sugar: 1,17 g/L

Allergy advice: Contains sulfites.

Stored under good conditions, it will hold its potential for the next: 5 to 6 years.

FORMATS AVAILABLE: 75 cl

WINEMAKING

Pressing: Whole bunch

Type of fermentation: Alcoholic fermentation 100% in French oak barrels.

Length of fermentation: 19 days Fermentation temperature: 18°C

Aging: 23% in second-use oak foudres; 77% in French oak barrels for 9 months, of which 67% is second-use or older and 10% is new barrel.

Bottling date: December 2022

AWARDS AND SCORES

2021 vintage: 95 pts Descorchados (CHILE)

94 pts Tim Atkin (UK)

2020 vintage: 94 pts Vinous Media (ARGENTINA)

93 pts Descorchados (CHILE)

93 pts Tim Atkin (UK)

92 pts James Suckling (UK)

2019 vintage: 95 pts Descorchados (CHILE)

94 pts Tim Atkin (UK)

93 pts Vinous Media (Argentina)

91 pts James Suckling (UK)

91 pts Wine Advocate (USA)



MIGUEL TORRES *Chile*
Pioneer in Chile since 1979

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2022 VINTAGE

The 2022 vintage is considered cold, with slow ripening, good acidity, and moderate alcohol levels.

Cumulative rainfall

2021–2022 season (2022 vintage) 83 mm

Mean minimum temperatures 2021–2022 season (2022 vintage): 10.8°C

Quality:

A great vintage and very good quality Chardonnay from Limarí, standing out for having great acidity; saline and very elegant.

STORYTELLING

Our search for places 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 showed the potential for making Chile's finest Chardonnays. For this reason, we have made our Cordillera Chardonnay from grapes grown in the Limarí Valley since 2009.



VINEYARD

The vineyard is located in the Talinay area, just 12 kilometers from the ocean and 9 kilometers from Fray Jorge national park, in the Limarí Valley, specifically the coastal Limarí Valley according to the new winegrowing zoning. 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" W

Elevation: 144 meters above sea level

Distance from the coast: 12 Kilometers

Area: 2.5 ha

Year of planting: 2006

Planting density: 1 m x 1.8 m (5555 plants per hectare)

Training system: Trellis

Yield: 2 kilos per plant

Soil: The matrix has a clay loam texture with different sized gravel, clays, and sand, and a high calcium carbonate content. Some sections also have streaks of calcareous soil.

Climate Conditions: Based on its 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 than annual rainfall in terms of replenishing this area's water reserves.



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