

# CORDILLERA

*de los Andes*®

## Carménère 2018

CACHAPOAL VALLEY

VINTAGE: 2018

TYPE OF WINE: Red wine

D.O.: Valle del Cachapoal, D.O. Peumo

VARIETIES: 100% Carménère

HARVEST DATE: April 20 to 28

NUMBER OF BOTTLES PRODUCED: 47.000

### TASTING NOTES

Great depth of color. The nose offers a splendid and potent expression of the character of Carménère (forest fruit, eucalyptus, and leather), with toasty notes of bay leaf and clove, as well as licorice and black pepper. A big, mouthfilling palate with round tannins. Aromas of toasted bread and spices on retronasal, culminating in a long finish.

### SERVING SUGGESTION

This great wine is the ideal companion for roast lamb or pig as well as meats cooked over coals and spiced with aromatic herbs and licorice.

### TECHNICAL DATA

Alcohol content: 14,0% ABV

pH: 3.67

Total acidity: 5,0 g/L (expressed in tartaric acid)

Residual sugar: 2,9 g/L

Allergy advice: Contains sulfites.

Properly stored, the wine will hold its potential for the next: 8 to 10 years

FORMATS AVAILABLE: 75 cl

### VINIFICATION

Length of maceration: 15 days

Type of fermentation: Alcoholic fermentation in stainless steel tanks.

Malolactic fermentation 100% in French oak.

Length of fermentation: 5 days

Fermentation temperature: 24°C

Aging: 12 months in french oak, 3% new barrels, 16% stainless steel, 81% second use barrel.

Bottling date: December 2019

### AWARDS AND SCORES

Vintage 2014: 92 pts. - Tim Atkin (USA)

Vintage 2015: 90 pts- Guia Alistair Cooper (UK)

Vintage 2016: 92 pts. - Tim Atkin (USA)



MIGUEL TORRES *Chile*  
Pioneer in Chile since 1979

MIGUEL TORRES CHILE | 100% FAMILY OWNED WINERY.

[www.migueltorres.cl](http://www.migueltorres.cl)

# CORDILLERA

*de las Andes*®

## Carménère 2018

CACHAPOAL VALLEY

### 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. In Peumo, the season was marked by somewhat lower temperatures than normal, delaying the harvest by one week. The wine shows an alcoholic strength higher than 2017, but with a better balanced acidity, which gives it volume and tension.

**Precipitation Jun 2017-May 2018: 323.8 mm.**

### HISTORY

Our Cordillera range is about finding the finest expression of a variety in a specific valley. In the case of our Cordillera Carménère, we chose Peumo Valley, recognized throughout Chile for the quality of its Carménère. We strive to show Carménère at its very best, preserving the typicity of its spicy and fruit aromas. Its remarkable concentration, combined with a judicious use of oak, has made it possible to create a complex and structured wine, with great color and excellent aging potential.

### VINEYARDS

The grapes for our Cordillera currently come from the La Ladera vineyard, located in the municipality of La Cabras, in Peumo Valley, which is part of Cachapoal Valley. Located at the foot of a mountain, this hillside vineyard faces south-east and is only 3.5 km from the Cachapoal River.

### LA LADERA VINEYARD

Location:	Las Cabras sector, Peumo, Valle del Cachapoal.
Coordinates:	34°18'57"S 71°15'10" O
Elevation:	150 meters above sea level
Distance from the coast:	66 kilometers
Surface area:	5 ha
Planting year:	1998
Planting density:	2,1m x 1,1m, con 4.320 plants per hectare
Training system:	Double cordon with North West-South East orientation
Production:	2 kilos per plant

**Soil:** The vineyard sits on a granite-derived colluvial terrace of the kind typically found in the coastal mountains. The texture ranges from loam to clay loam. Slightly alkaline in pH, the soil is low in organic matter.

**Climate Conditions:** The valley is very warm, with highs of 30°C to 35°C during fruit maturation, which reduces the plant's expression of pyrazines. The Cachapoal River brings in a coastal breeze in the afternoons, resulting in good temperature variation.



MIGUEL TORRES



Pioneer in Chile since 1979  
MIGUEL TORRES CHILE | 100% FAMILY OWNED WINERY.

[www.migueltorres.cl](http://www.migueltorres.cl)