

# CORDILLERA

*de los Andes*®

## Carménère 2020

CACHAPOAL VALLEY, D.O. PEUMO



**TYPE OF WINE:** Red

**VARIETIES:** 100% Carménère

**HARVEST DATE:** From March 4 to 17

**BOTTLES PRODUCED:** 50.000

### TASTING NOTE

Great color intensity. On the nose, it expresses the character of the Carménère variety (berries, eucalyptus and leather) with wonderful strength, showing toasted notes (laurel and clove), licorice, and black pepper. Broad on the palate, with round tannins. Retronasal aromas of toasted bread and spices, finishing with a long aftertaste.

### SERVING SUGGESTION

This tremendous wine is the ideal companion for roast lamb or pork as well as grilled meats, dressed with aromatic herbs and licorice.

### TECHNICAL DETAILS

Alcohol content: 14,0% ABV

pH: 3,66

Total acidity: 5 g/L (tartaric acid)

Residual sugar: 1,8 g/L

Allergy advice: Contains sulfites.

Stored under good conditions, it will hold its potential for the next: 8 to 10 years.

**FORMATS AVAILABLE:** 75 cl

### WINEMAKING

Length of maceration: 20 days

Type of fermentation: Alcoholic fermentation in stainless steel tanks. 100% Malolactic fermentation in French oak barrels.

Length of fermentation: 15 days

Fermentation temperature: 24°C

Aging: In French oak barrels and Austrian foudre for 12 months.

5% new barrel, 14% foudre, 81% second-use barrel.

Bottling date: May 2022

### AWARDS AND SCORES

2019 Vintage : 93 pts - Tim Atkin (USA)

92 pts - James Suckling (USA)

91 pts - Vinous Media (ARGENTINA)

2018 Vintage: 93 pts - Tim Atkin (USA)

90 pts - James Suckling (USA)

92 pts - Vinous Media (ARGENTINA)

90 pts - Wine Advocate (USA)

2017 Vintage: 94 pts - Descorchados (CHILE)

93 pts - Tim Atkin (USA)

90 pts - James Suckling (USA)

91 pts - Decanter (UK)

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

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

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



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### 2020 VINTAGE

The yield levels of certain vineyards were significantly impacted by the prolonged water shortage affecting a large part of the country, in addition to the severe frosts that occurred between September and November 2019 and the high temperatures in months where this was not expected, resulting in bringing the anticipated harvest date forward for this vintage. Given this scenario, it was logical to think that the grape acidity would be affected, but this did not happen, thus leading to a very positive status for a hot year. The alcohol content was somewhat higher, but well balanced with the acidity, achieving very high-quality red wines. We consider 2020 a very good year for late varieties, especially Carménère.

**Precipitation June 2019–May 2020: 172.6 mm**

### STORYTELLING

Our Cordillera range is about finding the finest expression of a variety in a specific valley. For our Carménère, we chose the Peumo Valley, known throughout Chile for the quality of its Carménère. We strive to show Carménère at its very best, preserving the typicity that comes from its spiced and fruity aromas. Its intense 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, Cachapoal Valley
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.



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