

CORDILLERA

de los Andes®

Carménère 2020

CACHAPOAL VALLEY, D.O. PEUMO

TYPE OF WINE: Red wine

VARIETIES: 100% Carménère

HARVEST DATE: From March 4 to 17

NUMBER OF BOTTLES PRODUCED: 50.000



TASTING NOTES

Great color intensity. On the nose it expresses with splendid force the character of the Carménère variety, (berries, eucalyptus and leather), with notes of roasting -laurel and clove-, liquorice and pepper black. Great amplitude in the mouth and round tannins. Retronasal aromas of toasted bread and spices, ending in a long aftertaste.

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: 3,66

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

Residual sugar: 1,8 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: 20 days

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

Fermentation time: 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

Vintage 2019: 93 pts - Tim Atkin (USA)

92 pts - James Suckling (USA)

91 pts - Vinous Media (ARGENTINA)

Vintage 2018: 93 pts - Tim Atkin (USA)

90 pts - James Suckling (USA)

92 pts - Vinous Media (ARGENTINA)

90 pts - Wine Advocate (USA)

Vintage 2017: 94 pts - Descorchados (CHILE)

93 pts - Tim Atkin (USA)

90 pts - James Suckling (USA)

91 pts - Decanter (UK)

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

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

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



MIGUEL TORRES *Chile*
Pioneer in Chile since 1979

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2020 VINTAGE

The prolonged water scarcity that has affected much of the country, plus the strong frosts that occurred between September and November 2019, also adding the high temperatures in months that were not expected, greatly affected the yield levels of certain vineyards, and, in consequence, the advancement of the estimated date for the vintage present. Given this scenario, it was logical to think that the acidity in the grape would be affected, which is not happened propitiating a very positive condition for a year hot, achieving somewhat higher alcoholic degrees, but well balanced with acidity obtaining red wines from very good quality. We consider 2020 a very good year for late varieties, especially Carmenere.

Precipitation June 2019-May 2020: 172.6 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.



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