

# CORDILLERA

*de los Andes*®

## Carménère 2021

CACHAPOAL VALLEY, D.O. PEUMO



**TYPE OF WINE:** Red  
**D.O.:** Peumo  
**VARIETIES:** 100% Carménère  
**HARVEST DATE:** 7-9 April  
**BOTTLES PRODUCED:** 44000

### TASTING NOTE

Very intense color. On the nose, it expresses the character of the Carménère variety with superb strength (fruits of the forest, eucalyptus, and leather), with toasted notes (bay leaf and clove), licorice, and black pepper. Very broad on the palate with round tannins. Retronasal aromas of toasted bread and spices, finishing with a long aftertaste.

### SERVING SUGGESTION

This great wine pairs perfectly with roasted lamb or pork and grilled meat dressed with aromatic herbs and licorice. Serve at 18°C.

### TECHNICAL DETAILS

Alcohol content: 14.0% ABV  
pH: 3.55  
Total acidity: 5.02 g/L (tartaric acid)  
Residual sugar: 1.9 g/L

**SIZES AVAILABLE:** 75 cl

### WINEMAKING

Length of maceration: 20 days  
Type of fermentation: Alcoholic fermentation in stainless steel tanks.  
Malolactic fermentation 100% in French oak barrels. Length of fermentation: 15 days  
Fermentation temperature: 24°C  
Aging: In French oak barrels and Austrian foudres for 12 months. 16% new foudre, 16% second-use foudre, 68% second-use or older barrel.  
Bottling date: October 2022  
Stored under good conditions, it will maintain its potential for the next: 10 years.  
Allergy advice: Contains sulfites.

### 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)



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 2021

CACHAPOAL VALLEY, D.O. PEUMO

### 2021 VINTAGE

The 2020–2021 season began with a mild winter, where temperatures were somewhat higher than during the last vintage. Summer was cool, with temperatures around 1.5°C to 2°C lower than normal, and in late January there was rainfall that kept us on the alert to prevent fungi such as botrytis. The 2021 vintage is considered cold, reaching a level of ripeness that allowed us to harvest the grapes without rushing, at their optimal point with good acidity and moderate alcohol levels. In the case of the Carménère, we had to visit the vineyard frequently to test to determine the exact time when the pyrazine greenness was no longer present. Thanks to the conditions, it was possible to maintain the acidity very well, obtaining fresh wines with good alcohol content and excellent balance that are very representative of the variety.

**Rainfall: 485.5 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.



MIGUEL TORRES



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

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