

CORDILLERA

de los Andes®

Cabernet Sauvignon 2015

MAIPO VALLEY

GRAPE VARIETIES: 100% Cabernet Sauvignon

DATE GRAPES PICKED: From April 21th to 27th

ORIGIN: Maipo Valley

TASTING NOTES

Dark and intense ruby color. Exquisite scent with classic notes of wild fruits, blackberries and a touch of leather. In the palate, it tastes of great elegance, soft tannins and a long aftertaste of fruits and spices, ending on notes of toasted bread.

SERVING SUGGESTIONS

It reveals all its structure and elegance when served with roasted red meats and game meats.

TECHNICAL DATA

Alcohol level: 14% PH: 3,7

Acid level: 5,1 grs./l (as tartaric) RS: 2,0 grs. /l.

FORMATS AVAILABLE: 75 cl

VINIFICATION

Number of days of skin contact: 16 days

Number of days of fermentation: 6 days

Fermentation temperature: 26°C

LENGTH AND TYPE OF AGEING

Aged for 12 months in French oak (30% new oak And 70% oak second year)

Month win was bottled: December 2017



AWARDS AND SCORES

Vintage 2012 - 92 Points, James Suckling 2016 - USA

Vintage 2011 - 92 Points, Guía Descorchados 2016 - Chile

Vintage 2011 - 92 Points, Chile James Suckling 2014 - USA



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