

CORDILLERA

de los Andes®



Cabernet Sauvignon 2019

MAIPO VALLEY

TYPE OF WINE: Red wine

D.O.: Maipo Valley

VARIETIES: 100% Cabernet Sauvignon

HARVEST DATE: February 28 / March 1 and 5

NUMBER OF BOTTLES PRODUCED: 25.500

TASTING NOTES

Intense, dark ruby red color. An exquisite aroma displaying classic notes of forest fruit, blackberries, and hints of leather. Wonderfully elegant on the palate, with soft tannins and a lingering finish of fruit and spices that concludes on a toasted bread note.

SERVING SUGGESTION

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

TECHNICAL DATA

Alcohol level: 13,5% ABV

pH: 3.5

Total acidity: 6,0 g/L (expressed in tartaric acid)

Residual sugar: 1,6 g/L

Allergy advice: Contains sulfites.

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

FORMATS AVAILABLE: 75 cl

VINIFICATION

Length of maceration: 17 days

Type of fermentation: Alcoholic fermentation in stainless steel tanks.

Malolactic fermentation 100% in French oak.

Length of fermentation: 10 days

Fermentation temperature: 23°C

Aging: In French oak barrels and German wood casks for 18 months.

2% new barrel, 13% second-use cask, 85% second-use barrel.

AWARDS AND SCORES

Vintage 2017: 91 pts- Deascorchados

Vintage 2016: 94 pts. - Descorchados

93 pts. - Tim Atkin

91 pts. - James Suckling

90 pts. - Decanter



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2019 VINTAGE

The 2018-2019 season was quite benign except for the continuation of the mega drought that has afflicted Chile in recent years. Particularly in the southern zone, spring frosts were recorded that decreased production and delayed the phenological stages of the plants. As summer entered, we had temperatures well above normal towards the end of January and throughout February, which forced the harvest date to be brought forward to keep the acidity of the grapes vibrant.

Precipitaciones jun 2018-may 2019: 95,2 mm

HISTORY

Our Cordillera range is about finding the finest expression of a variety in a specific valley. For our Cordillera Cabernet Sauvignon, we chose Maipo Valley, specifically the mountainous area of Pirque, known throughout Chile for the quality of its red wines. The region's particular soil and climate conditions make for very elegant, character-driven wines, which is exactly what we seek in our Cordilleras.

VINEYARDS

COLUVIÓN VINEYARD

Location:	Pirque sector, Valle del Maipo Andes.
Coordinates:	33°42'39" S 70°36'23" O
Elevation:	780 meters above sea level
Distance from the Andes Mountains:	0 kilometers
Surface area:	6 ha
Planting year:	1992
Planting density:	2,1 m. x 1,2 m., equal to 3.950 plants per hectare.
Training system:	Double cordon with North West-South orientation
East	
Production:	1.5 to 2 kilos per plant

Soil:

It is located in a soil of colluvial origin that is on a soil of alluvial origin with a clay loam texture on a sandy loam profile with some angular stones on the surface and deep pebbles. It is a moderately alkaline soil with low fertility due to its low content of organic matter.

Climate Conditions:

The climate is semi-arid, highly influenced by the proximity of the Andes Mountains, but also by the anticyclone of the Pacific Ocean that rises through the open valley, which makes us have very cold nights during the season. The location of the vineyards and the relief determines a difference of more than 20 ° C in temperature between day and night.



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