

# CORDILLERA

*de los Andes*®



## Cabernet Sauvignon 2020

MAIPO VALLEY

**TYPE OF WINE:** Red wine  
**D.O.:** Maipo Andes Valley  
**VARIETIES:** 100% Cabernet Sauvignon  
**HARVEST DATE:** March 10 and 19  
**NUMBER OF BOTTLES PRODUCED:** 40.000

### 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: 3.54  
Total acidity: 5,1 g/L (expressed in tartaric acid)  
Residual sugar: 1,7 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: 9 days  
Fermentation temperature: 23°C  
Aging: In French oak barrels and German wood foudre for 18 months.  
1% new barrel, 32% first use foudre, 67% second or more 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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Pioneer in Chile since 1979

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### 2020 VINTAGE

The prolonged water shortage that has affected a large part of the country, plus the severe 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, consequently, the advancement of the estimated date for this vintage. Given this scenario, it was logical to think that the acidity in the grape would be affected, which did not happen, favoring a very positive condition for a hot year. In the Maipo Valley, the harvest was carried out fifteen days earlier than in a normal year.

**Precipitation June 2019-May 2020: 73.6 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

#### RÍO DE ROCAS VINEYARDS

Location:	Puente Alto Sector, Maipo Valley Andes.
Coordinates:	33°36'19" S 70°39'06" W
Elevation:	15 meters above sea level
Distance from the Andes:	11 Kilometers
Area:	8 ha
Planting date:	2000
Planting frame:	2.1 m. x 1.2 m., giving 3,950 plants per hectare.
Conduction system:	Trellis with North West-South East orientation
Production:	1.5 to 2 kilos per plant

#### Soil:

It is located on a soil of alluvial origin, on the third terrace of the Maipo River. Clay loam texture on a sandy loam profile with some angular stones on the surface and boulders in depth. 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 Pacific Ocean anticyclone that rises through the open valley, which makes us have very cold nights during the season. The location of the vineyards and the relief determine a difference of more than 20°C in temperature between day and night.



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