

CORDILLERA

de los Andes®



Sauvignon Blanc 2021

OSORNO VALLEY

TYPE OF WINE: White wine

D.O.: Osorno Valley

VARIETIES: 100% Sauvignon Blanc

HARVEST DATE: April 16

NUMBER OF BOTTLES PRODUCED: 5.660

TASTING NOTES

Straw colored wine with yellow tints. On the nose it shows a subtle and complex amalgam of passion fruits, and hints of herbs, citrus fruits and guava making it very elegant. In the mouth it is fresh, sharp, with a very present acidity that gives way to a full aftertaste, which covers the entire mouth. It is an incomparable expression of Sauvignon Blanc from a new terroir such as Osorno.

SERVING SUGGESTIONS

Ideal for seafood and bivalves, such as oysters, machas, urchins and white fish cooked in lemon.

TECHNICAL DATA

Alcohol content: 13% ABV

pH: 3.17

Total acidity: 6,5 g/L (expressed in tartaric acid)

Residual sugar: 1,2 g/L

Allergy advice: Contains sulfites.

Properly stored, the wine will hold its potential for the next: 4 years

FORMATS AVAILABLE: 75 cl

VINIFICATION

Pressing: Destemmed

Type of fermentation: Alcoholic fermentation in stainless steel tanks.

Length of fermentation: 18 days

Fermentation temperature: 12°C

Aging: 80% of the wine remains with its lees in stainless steel and 20% in oak barrels (10% new and 10% second use barrels)

Bottling Date: March 2022

AWARDS AND SCORES

Vintage 2018: 94 pts- Descorchados, Chile

92 pts – Mesa de Cata La Cav, Chile

Vintage 2017: 93 pts- Tim Atkin, Chile

92 pts- Mesa de Cata La Cav, Chile



VEGAN



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2021 VINTAGE

Winter was relatively normal, spring and summer were similar to last season, with below-average rainfall. In spring there were some frosts on different occasions, as usual, however, despite the fact that this year they were more frequent than the previous season, there was no damage, partly due to the somewhat later budding. The summer was moderate in temperatures, without extreme heat as in other areas of the country. Although the drought was important, it did not greatly affect the vineyards, as there were good water reserves and rainfall during the spring. Production remained very similar this season relative to last season. The harvest date for Sauvignon Blanc was similar to that of last year, around April 16, and from the phytosanitary point of view, it was a very clean year, which allowed working without problems and waiting for an even and homogeneous maturity.

HISTORY

Always looking for places that would allow us to make exceptional wines, we found a very special place in the Osorno Valley, just 40 meters above sea level, at the foot of the coastal mountain range, which quickly reaches 1,100 meters. high, functioning as a natural screen that protects us from the intense Valdivian rains. In this environment we find an incomparable expression of Sauvignon Blanc, refined and elegant.

VINEYARDS

RIO BUENO VINEYARD

- **Location:** County of La Unión, on the east-facing side of the coastal mountains
- **Coordinates:** 40°17'78" S
73°17'22" O
- **Elevation:** 51 meters above sea level
- **Distance from the coast:** 35 kilometers
- **Surface area:** 2 ha
- **Planting year:** 2010
- **Planting density:** 0.8 m x 1.8 m, equal to 6,930 plants per hectare
- **Training system:** Trellised rows facing north and northwest
- **Production:** 1.0 to 1.5 kilos per plant

- **Soil:** The soils are over three meters deep, with a high percentage of clay. At greater depths we found slate. The soil pH is close to 6. The Sauvignon Blanc grows in terraced vineyards.

- **Climate Conditions:** Annual rainfall averages 1800 mm. During the ripening period, the area receives around 300 to 400 mm of rain. The climate is cool due to the latitude, not because it is close to the sea; in other words, it is a cool climate with good amounts of daily sunshine. Highs do not exceed 28°C in summer, and lows reach 2°C in January–February.



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