

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

BOTTLES PRODUCED: 5.660

TASTING NOTE

Straw colored with hints of yellow. On the nose, its subtle and complex blend of passion fruits and hints of herbs, citrus fruits, and guava make it very elegant. Fresh and intense on the palate, with an evident acidity that gives way to an ample aftertaste that fills the entire mouth. It is an exceptional expression of Sauvignon Blanc from a new terroir such as Osorno.

SERVING SUGGESTIONS

Ideal alongside seafood and shellfish such as oysters, scallops, clams, sea urchins, and white fish cooked in lemon.

TECHNICAL DETAILS

Alcohol content: 13% ABV

pH: 3.17

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

Residual sugar: 1,2 g/L

Allergy advice: Contains sulfites.

Stored under good conditions, it will hold its potential for the next: 4 years.

FORMATS AVAILABLE: 75 cl

WINEMAKING

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 stays on 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



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2021 VINTAGE

The winter was relatively normal, while spring and summer were similar to last season, with below-average rainfall. In spring, there was some frost on different occasions, as usual, but although it was more frequent than in the previous season, it did not cause any damage, partly because budding was somewhat late. Temperatures were moderate during the summer, without extreme heat as in other areas of the country. Despite there being a significant drought, this did not have a substantial effect on the vineyards, as there were good water reserves and rainfall during the spring. The yield this season was very similar to last season. The harvest date for Sauvignon Blanc was similar to last year's date, around April 16. In terms of plant health, it was a very clean year, making it possible to work without any problems and wait for even and uniform ripeness.

STORYTELLING

In our ongoing search 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 climbs up to 1100 meters, acting as a natural screen that protects us from the intense Valdivian rains. In this setting, we find an exceptional expression of Sauvignon Blanc, refined and elegant.

VINEYARDS

RIO BUENO VINEYARD

Location: Municipality 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
Area: 2 ha
Year of planting: 2010
Planting density: 0.8 m x 1.8 m (6,930 plants per hectare)
Training system: Trellised rows facing north and northwest
Yield: 1.0 to 1.5 kilos per plant

Soil: The soils are over three meters deep, with a high percentage of clay, and slate at lower depths. The pH is close to 6. The Sauvignon Blanc is planted 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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