

CORDILLERA

de los Andes®



Syrah 2017

CASABLANCA VALLEY

VINTAGE: 2017
TYPE OF WINE: Red wine
D.O.: Maule Valley
VARIETIES: 100% Syrah
HARVEST DATE: April 12th
NUMBER OF BOTTLES PRODUCED: 19.460

TASTING NOTES

Intense dark cherry color. Expressive aromas with notes of torrefaction and redcurrant jam as well as touches of tobacco, juniper, and lactic overtones. On the palate it is characterized by its fullness: robust tannins, retronasal aromas of licorice and spices with a long and elegant finish.

SERVING SUGGESTION

Ideal with small game dressed with sweet sauces such as those of autumnal red fruits. Sublime with meaty, textured fish cooked on a grill such as tuna in soy sauce.

TECHNICAL DATA

Alcohol content: 14,5% ABV
pH: 3.51
Total acidity: 5.51 g/L (expressed in tartaric acid)
Residual sugar: 2.6 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: 18 days
Type of fermentation: Alcoholic fermentation in stainless steel tanks.
Malolactic fermentation 100% in French oak.
Length of fermentation: 6 days
Fermentation temperature: 25°C
Aging: 12 months in French oak. 33% new barrels, 67% second-fill barrels.
Bottling date: June 2019

AWARDS AND SCORES

2014 Vintage: 94 pts- Descorchados (CHILE)
2015 Vintage: 93 pts- Descorchados (CHILE)
2015 Vintage: 90 pts- Wine Advocate Robert Parker (USA)



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2016 VINTAGE

The climatic conditions of the season were characterized by a shortage of winter rainfall, sustained increase in temperatures from spring and very high temperatures during ripening. As a result of the high temperatures, we observed a rapid decrease in acidity which led us to advance the harvest in 14 days compared to normal. In general terms, the good sanitary condition of the grapes and the small diameter of their berries are remarkable. The overall quality of the wines is considered as very good, with round tannins and a lot of weight in the mouth.

Precipitation Jun-16 to May-17: 357.2

HISTORY

The Cordillera line is focused on showing the best expression of a variety in a specific valley. In the case of this Syrah mountain range we select the Casablanca valley. Given the fresh conditions of the valley from we obtain a particular Syrah, with great aromatic expression and freshness.

VINEYARDS

EL CERRO VINEYARD

| | |
|--------------------------|--|
| Location: | Casablanca sector, 20 kms away from the pacific ocean. |
| Coordinates: | 33°19'35" S 71°27'32" O |
| Elevation: | 300 meters above sea level |
| Distance from the coast: | 20 kilometers |
| Surface area: | 3 ha |
| Planting year: | 1955 |
| Planting density: | 2.2 m x 1.0 m, equal to 4.545 plants per hectare |
| Training system: | Double cordon with North-South orientation |
| Production: | 1.5 to 2 kilos per plant |

Soil: It is located on a red clay loam, with a large amount of broken granite.

Climate Conditions: Much influence of the coast, and it is precisely for the purposes of cooling the icy Humboldt stream of the Pacific that the climate is mild and the growing season is long.



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