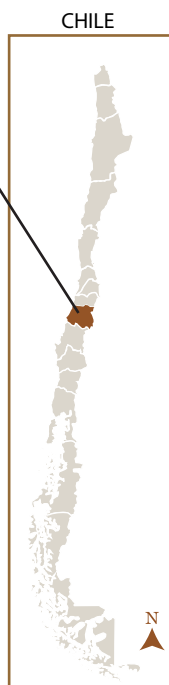


CONDE DE SUPERUNDA

Blend 2005

CURICO VALLEY



ORIGIN

The name Superunda refers to the action of a Spanish nobleman during the tragic tsunami in El Callao, Lima, in 1746, where he used his wooden ships to help save the population affected by the great sea surge.

VARIETIES: 48% Tempranillo, 28% Cabernet Sauvignon, 16% Monastrell y 8% Carmenere

DATE GRAPES PICKED:

Tempranillo: Last week of March

Cabernet Sauvignon: April 19th

Monastrell: April 11th

Carmenere: April 18th

ORIGIN: Curico Valley

TASTING NOTES

Elegant and dense aroma with hints of dark fruits (plums, cranberries) over a background of toasted bread. Complex, fleshy and nicely balanced on the palate, prolonged with hints of jam and tobacco to a pleasant exquisite finish.

SERVING SUGGESTIONS

Wine that enhances preparations of beef cooked with firewood and hunting to the stick.

TECHNICAL DATA

Alcohol level: 14,5% Ph: 3,3

Acidity level: 5,9 grs./l (as tartaric) RS: 2 grs./l.

FORMATS AVAILABLE: 75 cl

VINIFICATION

Number of days of skin contact: 1 month

Number of days of fermentation: 7 days

Fermentation temperature: 30°C

LENGTH AND TYPE OF AGEING

Aged for 24 months in new Nevers oak

Month wine was bottled: March 2008.



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CLIMATOLOGY

A somewhat cooler vintage. The season was marked by slow maturation thanks to mild summer temperatures, producing a harvest with excellent, well-balanced sugar/acidity levels. The resulting reds have consistent fruit and excellent phenolic ripeness, which was already apparent in the countless grape samplings that are needed to determine the perfect moment to harvest.

Three rain events occurred during the ripening period, but given their distribution and volume, they did not impact the vineyards in any significant way.

The resulting red wines have been rated as very good, even extraordinary in quality. They display good color, body and depth, with particularly bright and lively fruit.

SOIL

Soils of fluvial and alluvial origin. Very deep clay loam, with the presence of small rounded clasts at different depths. Moderately acidic pH, with very low fertility.

AWARDS AND SCORES

Vintage 2010 - 93 Points, Mesa de Cata La Cav 2017 - Chile

Vintage 2009 - 93 Points, Descorchados 2016 - Chile

Vintage 2009 - 91 Points, Mesa de Cata La Cav 2014 - Chile

Vintage 2009 - Gold Medal, Awoca 2014 - Brasil

Vintage 2006 - Gold Medal, Concours Mondial du Bruxelles 2013-
Belgica

Vintage 2005 - Double Gold Medal, Five Nations Wine Challenge
2012 - Chile

Vintage 2005 - Great Gold Medal, Cinve 2011 - España



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