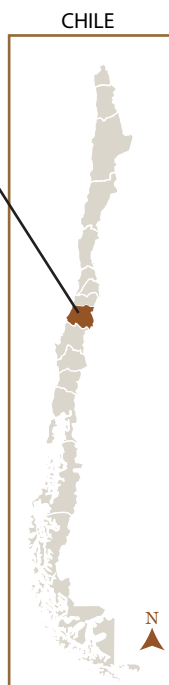


# CONDE DE SUPERUNDA



## Blend 2010

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:** 59% Tempranillo, 21% Monastrell 16% Cabernet Sauvignon y 4% Carmenere

### DATE GRAPES PICKED:

Tempranillo: April 20<sup>th</sup>

Cabernet Sauvignon: April 29<sup>th</sup>

Monastrell: May 2<sup>nd</sup>

Carmenere: May 6<sup>th</sup>

**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% Ph: 3,6

Acidity level: 6,0 grs./l (as tartaric) RS: 1,4 grs./l.

**FORMATS AVAILABLE:** 75 cl

### VINIFICATION

Number of days of skin contact: 30 days

Number of days of fermentation: 8 days

Fermentation temperature: 27°C - 29°C

### LENGTH AND TYPE OF AGEING

Aged for 22 months in new Nevers oak

Month wine was bottled: August 2013



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## CLIMATOLOGY

The 2010 vintage is among the most unusual on record due to its atypical climatic and tectonic characteristics.

The harvest was defined by one of the coolest and driest years of the past few decades and saw the full impact of the La Niña event. Cooler air temperatures had a direct influence on precipitation, leading to a significant shortfall that prevailed throughout most of the year. Spring was very cold with early frost in September. During flowering in November, the lack of sunshine, cold temperatures and strong breezes aggravated fruit set problems among the more delicate varieties.

## 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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