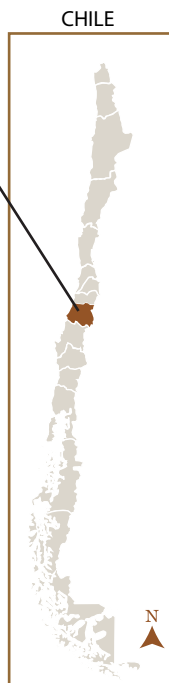


# CONDE DE SUPERUNDA

## Blend 2011

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:** 56% Tempranillo, 21% Cabernet Sauvignon, 18% Monastrell y 5% Carmenera

### DATE GRAPES PICKED:

Tempranillo: April 19<sup>th</sup>

Cabernet Sauvignon: April 28<sup>th</sup>

Monastrell: May 3<sup>rd</sup>

Carmenera: May 4<sup>th</sup>

**ORIGIN:** Curico Valley

### TASTING NOTE

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: 3,5

Acidity level: 6,4 grs./l (as tartaric) RS: 2,2 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: July 2014



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## CLIMATOLOGY

The 2011 harvest was cool, very similar to 2010. Climatic conditions were cool throughout the spring and summer and exceedingly dry until early October. Yields were somewhat lower for reasons that are difficult to pinpoint.

The beginning of the season still saw the influence of La Niña, which brought about drops in air temperature, thus preventing cloud banks from reaching the central and southern areas of the country. As a result, it rained very little during the growing season and fruit maturation. The influence of La Niña delayed the vine's phenological stages, flowering included, which produced very lightweight clusters.

From the beginning of fall onwards, the La Niña phenomenon lost strength, leading to a neutral stretch that included moderate rainfall and forced us to quickly harvest the last of the red varieties. Veraison was also 10 days late. The harvest got off to a slow start, but light rains in early April meant that picking had to move at a faster pace. In addition to good varietal character, the reds display intense color, appropriate levels of alcohol, and nicely defined tannins that are excellently suited to oak aging.

## 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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