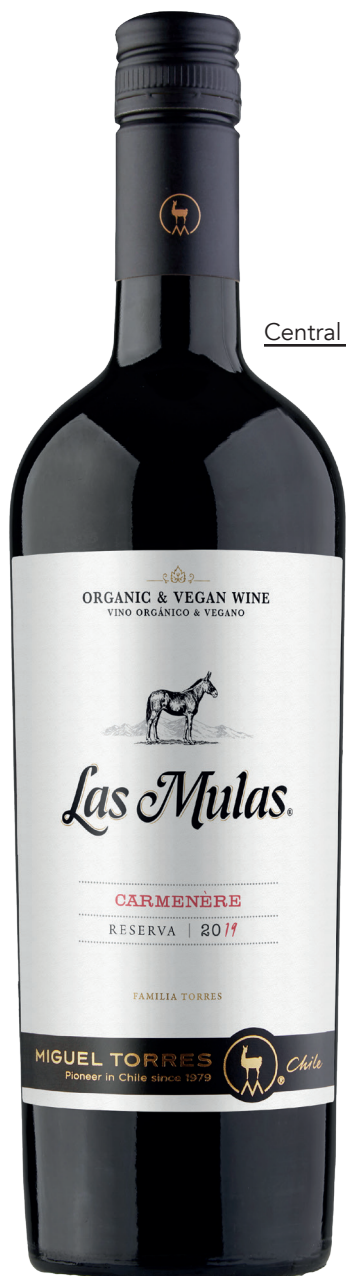


Las Mulas®



Central Valley



Carménère 2019

CENTRAL VALLEY

VINTAGE: 2019

TYPE OF WINE: Red wine

D.O.: Central Valley

VARIETIES: 100% Carménère

HARVEST DATE: April 9th to 29th

TASTING NOTES

Dark cherry in colour. Fine fruity aromas with balsamic notes. Elegant, lush palate expressing hints of leather and spices. Lingering finish

SERVING SUGGESTION

Perfect with beef and veal, it's up to all challenges, from fish to spicy sauces. Serve at 17 °C.

TECHNICAL DATA

Alcohol content: 14% ABV

pH: 3.7

Total acidity: 4.1 g/L (expressed in tartaric acid)

AR: 1,7 g/L

FORMATS AVAILABLE: 75 cl

VINIFICATION

Length of skin contact: 15 days

Type of fermentation: Alcoholic and malolactic

Length of fermentation: 6 days

Fermentation temperature: 25°C

Bottling date: March 2020

Aging: 40% of the wine, in French oak barrels of third, fourth and more uses, for 6 months

Properly stored, the wine will hold its potential for the next: 5 to 6 years

2019 VINTAGE

"The 2019 harvest has been a quiet season, with below-normal rainfall, but with climates that have favored the harvest in general. The whites are elegant, rich in the mouth, with slightly lower acidity than 2018 and less herbal character. The reds have moderate alcohols, with more volume in the mouth and better phenolic maturity. In general, 2019 is considered a VERY GOOD YEAR



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Pioneer in Chile since 1979

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