

MIGUEL TORRES GRAN RESERVA

Carmenère 2013

CURICÓ VALLEY

GRAPE VARIETIES: 100 % Carmenère

DATE GRAPES PICKED: From April 24th to May 9th

ORIGIN: Central Valley

TASTING NOTES

High intensity of color. Nose expresses with splendid force the character of the variety Carmenère (fruits of the forest, eucalyptus and leather), with notes of roasted laurel and clove, licorice and black pepper. Round tannins.

SERVING SUGGESTIONS

This great wine is the ideal companion of the roasts of lamb or pork and the barbecues of meat, flavored with aromatic herbs and licorice.

TECHNICAL DATA

Alcohol level: 13,5% Ph: 3,6

Acidity level: 5,0 g/l AR: 2,7 gr. /l.

FORMATS AVAILABLE: 75 cl

VINIFICATION

Number of days of skin contact: 22 days

Number of days of fermentation: 7 days

Fermentation temperature: 26°C

LENGTH AND TYPE OF AGEING

Aged 15 months in French oak.

Month wine was bottled: July 2016



MIGUEL TORRES *Chile*
Pioneer in Chile since 1979

MIGUEL TORRES CHILE | 100% FAMILY OWNED WINERY

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