MIGUEL TORRES GRAN RESERVA



Cabernet Sauvignon 2013 CURICÓ VALLEY

GRAPE VARIETIES: 100 % Cabernet Sauvignon **DATE GRAPES PICKED:** From April 10th to 30th **ORIGIN:** Curicó Valley

TASTING NOTES

Ruby color with mahogany tints evolving toward ochre. Well balanced aroma, full and spicy, typical of the great Cabernet Sauvignon wines of the pacific. Intense on the palate, voluptuos and developing well with a firm and persistent finísh.

SERVING SUGGESTIONS

Ideal with meat pies, game birds, roasts and meat dishes.

TECHNICAL DATA

Alcohol level: 13,5% Ph: 3,6 Acidity level: 5,2 g/l AR: 4,5 gr. /l.

FORMATS AVAILABLE: 75 cl

VINIFICATION

Number of days of skin contact: 22 days Number of days of fermentation: 6 days Fermentation temperature: 26°C

LENGTH AND TYPE OF AGEING

Aged 19 months in French oak. Month wine was bottled:

AWARDS AND SCORES

Vintage 2010 - 90 Points, Mesa de Cata La Cav 2014, Chile





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