

MIGUEL TORRES GRAN RESERVA

Chardonnay 2018

CURICÓ VALLEY

VINTAGE: 2018

TYPE OF WINE: White wine

D.O.: Curicó Valley

VARIETIES: 100% Chardonnay

HARVEST DATE: From February 24 to 26

TASTING NOTES

Bright soft yellow color with golden highlights. Voluptuous and elegant aroma with notes of ripe fruits, on backgrounds of hazelnuts, vanilla and smoke. Dry and dense palate with fine acidic edges. Good balance between the character of the wine and the aromas acquired throughout the aging in French oak.

SERVING SUGGESTION

Ideal for all fish grilled, baked or in sauce, as well as white meats.

TECHNICAL DATA

Alcohol content: 13.0% ABV

pH: 3.4

Total acidity: 6.1 g/L (expressed in tartaric acid)

AR: 2.2 g/L

FORMATS AVAILABLE: 75 cl

VINIFICATION

Pressing: De-stemmed, without maceration

Type of fermentation: Alcoholic, without malolactic fermentation

Length of fermentation: 19 days

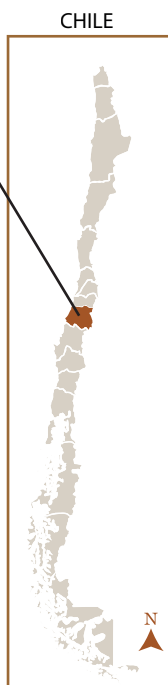
Fermentation temperature: 18°C

Bottling date: August 2020

Properly stored, the wine will hold its potential for the next: At least 7 years

2018 VINTAGE

The 2017-2018 season started with a very hot, bright and dry 2017 summer. Spring 2017 was calm with some rainfall, good temperature and light conditions, without significant incidences of frost. Late in spring and approaching summer, the influence of the phenomenon of the girl grew, which implies a cooling of the Pacific Ocean, resulting in temperatures somewhat lower than normal during December and the first days of January. In Limarí the season was marked by the winter rains that made it possible to recover somewhat from the water deficit dragged on years ago. We had good temperature and light conditions during the spring followed by a mild summer.



Curicó Valley



MIGUEL TORRES Chile
Pioneer in Chile since 1979

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