

MIGUEL TORRES GRAN RESERVA

Chardonnay 2020

CURICÓ VALLEY

TYPE OF WINE: White wine

D.O.: Curicó Valley

VARIETIES: 100% Chardonnay

HARVEST DATE: February 13 to 20

TASTING NOTES

Bright pale yellow color with golden overtones. Voluptuous, intense and elegant, aromas with notes of ripe fruits, on hazelnut backgrounds, the wood appears delicately and in harmony with the wine. Dry and dense palate, with fine acid edges that make it fresh, an excellent 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. Serve at 10 ° C

TECHNICAL DATA

Alcohol content: 13,5% ABV

pH: 3,3

Total acidity: 6,74 g/L (expressed in tartaric acid)

AR: 1,6 g/L

FORMATS AVAILABLE: 75 cl

VINIFICATION

Pressing: Destemmed, without maceration

Types of fermentation: Alcoholic Fermentation, no malolactic fermentation

Fermentation time: 18 days

Fermentation temperature: 18°C

Bottling Date: August 2021

Keeping potential: Can be enjoyed immediately or stored for at least 7 years

2020 VINTAGE

The prolonged water shortage that affects a large part of the country, and that in Curicó reaches a 76% deficit compared to a normal year, plus the severe frosts that occurred between September and November of last year, also adding the high temperatures in months that did not were expected, they greatly affected the yield levels of certain vineyards, and, consequently, the advancement of the estimated date for this vintage. "It is related not only to the climatic conditions where there is drought, but also to the increase in temperatures in months like November, considered the warmest in the last 110 years in the central zone, and also in January, which was hotter than normal. In addition, there were frosts that we had in September, then the one in October, which was really powerful, and some in November in some sectors of the Maule, which significantly affected yields. Given the current scenario, the professional indicates that the acidity in the grapes has not dropped significantly, which is positive for a hot year. "We are concerned about not having too high a sugar accumulation, therefore excessive alcohol levels. This harvest has been rather complicated, because the effects of the weather have marked it remarkably, and have made it very different from all those that have lived, where you have to go to the fields a lot and have a special feeling with each area. In the case of the current harvest and the conditions in which it has occurred forces us to be much more present and to have a fine tune with the vineyard.



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