

MIGUEL TORRES GRAN RESERVA

Chardonnay 2021

CURICÓ VALLEY

TYPE OF WINE: White

D.O.: Curicó Valley

VARIETIES: 100% Chardonnay

HARVEST DATE: February 24 to March 11

TASTING NOTE

Brilliant pale yellow color with golden hues. Voluptuous and elegant aroma with notes of ripe fruit, on backgrounds of hazelnuts, vanilla, on the palate it is dry and dense, with a touch of acids, excellent balance between the character of the wine and the aromas acquired throughout the aging in French oak and european foudres.

SERVING SUGGESTION

Ideal with all kinds of grilled or baked fish or fish in sauce, as well as white meats. Serve at 10°C.

TECHNICAL DETAILS

Alcohol content: 13,5% ABV

pH: 3,3

Total acidity: 6,2 g/L (tartaric acid)

Residual sugar: 2,3 g/L

FORMATS AVAILABLE: 75 cl

WINEMAKING

Pressed: Whole bunch

Type of fermentation: Alcoholic fermentation in stainless steel tanks, without malolactic fermentation

Fermentation time: 18 days

Fermentation temperature: 18°C

Aging: 12 months and more in French oak barrels of second and more uses 70% and 30% in foudres of second and more uses

Bottling date: June 2023

Preserved in good conditions, it will maintain its potential within the next few years: It can be enjoyed immediately or stored for at least 7 years.

Allergen Information: Contains Sulfites.

2021 VINTAGE

The 2020 – 2021 vintage began with a calm winter, temperatures somewhat higher than the previous vintage. In spring, frosts appear in the month of October, which lowered yields in some varieties of vineyards in the foothills of the Andes mountain range in the Curico and Maule valleys. The summer was cool with around 1.5 to 2°C lower than normal and late January there were rains that kept us on our toes to avoid fungus like botrytis. The 2021 vintage is considered cold, achieving slow maturity with good acidity and moderate alcohol.



MIGUEL TORRES Chile
Pioneer in Chile since 1979

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