

# MIGUEL TORRES GRAN RESERVA



## Carménère 2018

CENTRAL VALLEY

**VINTAGE:** 2018

**TYPE OF WINE:** Red wine

**D.O.:** Central Valley

**VARIETIES:** 100% Carménère

**HARVEST DATE:** From April 30 to May 4

### TASTING NOTES

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

### SERVING SUGGESTION

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 content: 14% ABV

pH: 3.5

Total acidity: 5,4 g/L (expressed in tartaric acid)

AR: 2,4 g/L

**FORMATS AVAILABLE:** 75 cl

### VINIFICATION

Length of skin contact: 15 days

Type of fermentation: Alcoholic and malolactic

Length of fermentation: 7 days

Fermentation temperature: 25°C-26°C

Bottling date: October 2020

Aging: 18 months in French oak

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 spring and approaching summer, the influence of the phenomenon of the girl grew, which implies a cooling of the Pacific Ocean, giving as a result temperatures somewhat lower than normal during December and the first days of January. Very good vintage.



MIGUEL TORRES Chile  
Pioneer in Chile since 1979

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