

# MIGUEL TORRES GRAN RESERVA



## Carménère 2019

CENTRAL VALLEY

**TYPE OF WINE:** Red wine

**D.O.:** Central Valley

**VARIETIES:** 100% Carménère

**HARVEST DATE:** From April 12 to May 3

### TASTING NOTES

Wine with a deep and intense color, it is a wine with aromas typical of a great carmenere, black fruits, notes of pepper, and spices, in turn aging in oak gives it delicate toasted aromas, which in the mouth are felt for its softness. Round and firm tannins, mouth of great intensity with a prolonged aftertaste.

### 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: 5,6 g/L (expressed in tartaric acid)

AR: 2,5 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: July 2021

Aging: 15 months in French oak

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

### 2019 VINTAGE

The 2018-2019 season was quite benign except for the continuation of the mega drought that has afflicted Chile in recent years. Particularly in the southern zone, spring frosts were recorded that decreased production and delayed the phenological stages of the plants. As summer entered, we had temperatures far above normal towards the end of January and throughout February, which forced the harvest date to be brought forward to keep the acidity of the grapes vibrant.



MIGUEL TORRES Chile  
Pioneer in Chile since 1979

MIGUEL TORRES CHILE | 100% FAMILY OWNED WINERY

[www.migueltorres.cl](http://www.migueltorres.cl)