

MIGUEL TORRES GRAN RESERVA



Carménère 2020

CENTRAL VALLEY

TYPE OF WINE: Red wine

D.O.: Central Valley

VARIETIES: 100% Carménère

HARVEST DATE: From March 30 to April 7

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: 3.54

Total acidity: 5,1 g/L (expressed in tartaric acid)

AR: 2,0 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

Aging: 15 months in French oak

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

Bottling date: June 2022

Allergen Information: Contains Sulphites

2020 VINTAGE

The prolonged water shortage that has affected a large part of the country, plus the severe frosts that occurred between September and November 2019, also adding the high temperatures in months that were not expected, greatly affected the yield levels of certain vineyards, and, consequently, the advancement of the estimated date for this vintage. Given this scenario, it was logical to think that the acidity in the grape would be affected, which did not happen, favoring a very positive condition for a hot year, achieving slightly higher alcoholic degrees, but well balanced with the acidity obtaining red wines of very good quality.



MIGUEL TORRES Chile
Pioneer in Chile since 1979

MIGUEL TORRES CHILE | 100% FAMILY OWNED WINERY

www.migueltorres.cl