

MIGUEL TORRES GRAN RESERVA



Carménère 2021

CENTRAL VALLEY

TYPE OF WINE: Red
D.O.: Central Valley
VARIETIES: 100% Carménère
HARVEST DATE: March 29 to April 8

TASTING NOTE

A deep and intensely colored wine, with the typical aromas of a great Carménère – black fruit, notes of pepper and spices – while the aging in oak provides delicate toasted aromas, felt on the palate with their smooth sensation. The powerful palate features firm, round tannins and a long end note.

SERVING SUGGESTION

This great wine pairs perfectly with roasted lamb or pork and grilled meat dressed with aromatic herbs and licorice. Serve at 18°C.

TECHNICAL DETAILS

Alcohol content: 14% ABV
pH: 3.65
Total acidity: 4,95 g/L (tartaric acid)
AR: 2,7g/L

FORMATS AVAILABLE: 75 cl

WINEMAKING

Length of maceration: 15 days
Alcoholic fermentation: 7 days at 25°C to 26°C
Malolactic fermentation: In French oak barrels
Aging: 15 months in French oak barrels
Bottling date: May 2023
Stored under good conditions, it will maintain its potential for the next: 10 years.
Allergy advice: Contains sulfites.

2021 VINTAGE

The 2020–2021 season began with a mild winter, where temperatures were somewhat higher than during the last vintage. Summer was cool, with temperatures around 1.5°C to 2°C lower than normal, and in late January there was rainfall that kept us on the alert to prevent fungi such as botrytis. The 2021 vintage is considered cold, reaching a level of ripeness that allowed us to harvest the grapes without rushing, at their optimal point with good acidity and moderate alcohol levels.



MIGUEL TORRES Chile
Pioneer in Chile since 1979

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