MIGUEL TORRES GRAN RESERVA



Cabernet Sauvignon 2017 CURICÓ VALLEY

TYPE OF WINE: Red wine **D.O.**: Curicó Valley

VARIETIES: 100% Cabernet Sauvignon HARVEST DATE: From March 24 to April 11

TASTING NOTES

Deep ruby color with great intensity. On the nose it presents fruity notes such as blackberries, cherry, and some toasted notes typical of aging in oak barrels. On the palate it is balanced, round and spicy, intense, meaty and well developed with a firm and persistent finish typical of the great Pacific Cabernet Sauvignon wines.

SERVING SUGGESTION

Ideal to accompany empanadas, game birds, barbecues and meat dishes. Serve at 18°C

TECHNICAL DATA

Alcohol content: 13.5% ABV

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

AR: 2.6 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 a 26°C

Bottling date: October 2021 Aging: 18 months in French oak

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

years

2017 VINTAGE

The climatic conditions of the season were characterized by a lack of winter rainfall, a sustained increase in temperatures starting in the spring, and very high temperatures during ripening. These conditions triggered the heterogeneity at the beginning of the veraison and later in the maturation within the same plot. As a consequence of the high temperatures, we observed a rapid decrease in acidity, which led us to bring the harvest forward by 14 days compared to normal. We have somewhat higher alcohol content and pH within the normal range. In general terms, the good health condition of the grapes and the small diameter of their berries are notable. The overall quality of the red wines is considered very good, with round tannins and a lot of weight on the palate.