

MANSO

de VELASCO®

Cabernet Sauvignon 2014

CURICÓ VALLEY, LOS ANDES



VINTAGE: 2014

TYPE OF WINE: Red wine

D.O.: Curicó Valley, Andes

VARIETIES: 100% Cabernet Sauvignon

HARVEST DATE: April 30

NUMBER OF BOTTLES PRODUCED: 40,000

TASTING NOTES

Intense, dark ruby red color. Exquisite aroma offering classic notes of dark berry jam and hints of leather. A wonderfully elegant palate, revealing soft tannins and lingering layers of fruit and spices that carry through to the finish, framed by delicate notes of toast.

SERVING SUGGESTION

TECHNICAL DATA

Alcohol content: 13.5% ABV

pH: 3.62

Total acidity: 5.4 g/L (expressed in tartaric acid)

Residual sugar: 2.0 g/L

Allergy advice: Contains sulfites.

Properly stored, the wine will hold its potential for the next: approx. 10 years

FORMATS AVAILABLE: 75 cl

VINIFICATION

Length of maceration: 20 days

Type of fermentation: Alcoholic fermentation in stainless steel tanks.

Malolactic fermentation 100% in French oak.

Length of fermentation: 5 days

Fermentation temperature: 26°C

Aging: 18 months in French oak. 45% new barrels, 55% second-fill barrels.

Bottling date: January 2017

AWARDS AND SCORES

VINTAGE 2014

93 pts - Tim Atkin USA

96 pts - Desco rchados CHILE

93 pts - Robert Parker

94 pts - Mesa de cata la Cav



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2014 VINTAGE

The climatic characteristics of the season reflect the absence of El Niño and La Niña phenomena. The vintage's defining traits include very little rainfall and significant temperature variation during the months of maturation. Furthermore, yields were very low, primarily for the following reasons: significant springtime frost events in September affecting most of the valleys, and drought and high maximum temperatures during the ripening period. On a positive note, the harvest produced healthy, high-quality grapes. The red wines display excellent qualities, both in terms of aroma and on the palate. Concentrated wines, with good color and noticeable tannins.

Rainfall June 2013–May 2014: 396.7 mm

HISTORY

The history behind Manso de Velasco begins with one of the first (if not the first) Cabernet Sauvignon vineyards planted in Curicó Valley. In 1902, an unknown visionary chose the northern Fundo San Francisco, an enclave in the county of Molina, in the Casablanca sector, to plant a magnificent vineyard from a genetic massal selection that was unique in Chile and in the world. In 1984, Miguel Torres bought the property to produce its first Cabernet Sauvignon de pago (single vineyard) while safeguarding the heritage that these old vines represent. The vineyard received a new name—Gobernador Manso de Velasco Vineyard—in honor of Curicó's founder, José Manso de Velasco, who established the city in 1743.

Manso de Velasco made its debut in 1985, the first high-end wine from Miguel Torres Chile, conceived as a Vino de Pago (single vineyard wine) that introduced concepts like barrel aging in new oak and bottle aging. Over the years, it has become known as one of the few high-quality Chilean Cabernet Sauvignons produced outside of Maipo Valley. Throughout the decades, Manso de Velasco has reflected the passion for excellence and quality that define Miguel Torres, distinguishing itself as our winery's most renowned and award-winning wine.

VINEYARDS

Manso de Velasco has its origins in the vineyard of the same name, located in Molina county.

GOBERNADOR MANSO DE VELASCO VINEYARD

Location:	Casablanca sector, Lontué Valley, Curicó Valley
Coordinates:	35°04'18" S 71°16'31" O
Elevation:	232 meters above sea level
Distance from the Andes Mountains:	13 kilometers
Surface area:	10 ha
Planting year:	1902 (approximately)
Planting density:	2.5 m x 1.0 m, equal to 4,000 plants per hectare
Training system:	Guyot
Production:	1.5 to 2 kilos per plant

Soil: The soil has a sandy loam texture with a high percentage of differently sized, round stones or pebbles, which indicates the historical presence of flowing surface water, such as a stream, very nearby. Its pH is slightly acidic, and the soil contains little organic matter; a low-fertility soil.

Climate Conditions: According to bioclimatic indicators, the area has a subhumid, warm climate with very cold nights. The influence of the Andes Mountains is palpable at night when temperatures drop to near freezing during part of the year. Relatively hot from November through March, with temperatures reaching a maximum of 36°C on the hottest days, the area offers excellent temperature variation.



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