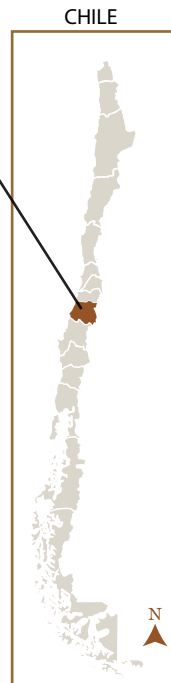


MANSO

de VELASCO®

Cabernet Sauvignon 2013

CURICO VALLEY



ORIGIN

A tribute to Manso de Velasco, Governor of Chile during the colonial period. A brave, enterprising man, known for his strength on the battlefield, and founder of the city of Curicó, where these vines grow. The Finca Manso de Velasco estate is exclusively given over to Cabernet Sauvignon, which produces this intense, deep-colored wine. This wine is made using only grapes from vines that are over 115 years old.

GRAPE VARIETIES: 100% Cabernet Sauvignon

DATE GRAPES PICKED: From April 30th to May 11th

ORIGIN: Curico Valley

TASTING NOTES

Intense dark ruby color. Delicious aroma with the classic notes of black fruit preserves and hints of leather. Great elegance on the palate, with harmonious fruitiness and spiciness, and long, soft tannins, complemented toward the finish with delicate notes of toasted bread.

SERVING SUGGESTIONS

Exhibits all its power and elegance when accompanying roast meat and game.

TECHNICAL DATA

Alcohol level: 13,5% Ph: 3,8

Acidity level: 4,9 grs./l (as tartaric) RS: 1,9 grs./l.

FORMATS AVAILABLE: 75 cl

VINIFICATION

Number of days of skin contact: 20 days

Number of days of fermentation: 5 days

Fermentation temperature: 25°C - 26°C

LENGTH AND TYPE OF AGEING

Aged in casks of French Nevers oak, during 18 months 70 % (new oak). Bottled without filtering in: February 2015.

The yield from this harvest produced 60.000 Bottles



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CLIMATOLOGY

2013 saw unusually low temperatures throughout the vegetative cycle. The predominant influence of the La Niña impacts resulted in extremely cool and dry climatic conditions. Low ocean temperatures along the western coast of South America and weak Antarctic fronts produced a cool and very dry spring/summer season. These conditions delayed all of the grapevine's phenological stages; budbreak (late September), flowering and fruit set (early December) and veraison (late January). Picking started on April 30th.

SOIL

The soil has a loamy/sandy texture with a high percentage of different sized pebbles, indicating that surface water once flowed very close by. It has a moderately acidic pH with low organic matter content, making it soil with low fertility.

In the deep, slightly rocky and sandy soils, the hundred-year-old Cabernet Sauvignon vinestocks produce limited quantities of grapes that show the typical characteristics of the variety.

AWARDS AND SCORES

Vintage 2013 - 95 Points, Descorchados 2017 - Chile

Vintage 2012 - 94 Points, Descorchados 2016 - Chile

Vintage 2012 - Gold Medal, Catador Santiago 2016 - Chile

Vintage 2012 - Gold Medal, Global Cabernet Sauvignon Master 2016 - UK

Vintage 2011 - Best of Show Chile Red, Mundus Vini 2015 - Alemania

Vintage 2011 - Gold Medal, Catador Santiago 2015 - Chile

Vintage 2011 - 93 Point, James Suckling 2015 - USA

Vintage 2011 - 94 Point, Decanter 30 Great, Value Chilean Cabernet Sauvignon 2015- UK



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