

RESERVA DE PUEBLO



Reserva de Pueblo 2015

DRY FARMING AREAS OF MAULE

GRAPE VARIETIES: País

DATE GRAPES PICKED: From March 25th to April 3th

ORIGIN: Dry farming areas of Maule

TASTING NOTES

Wine of brilliant and intense ruby color, with delicate scents which remind us of fruits such as cherries, red plums and compote. In the palate, it reveals good acidity, firm and rustic tannins, characteristic of the país grape variety, ending with a long and pleasant aftertaste.

SERVING SUGGESTIONS

Excellent to accompany legume dishes and roast beef.

TECHNICAL DATA

Alcohol level: 12% PH: 3,7

Acid level: 4.3 grs. /l (as tartaric) RS: 4 gr./l.

FORMATS AVAILABLE: 75 cl

VINIFICATION

Number of days of skin contact: 5 days

Number of days of fermentation: 15 days

Fermentation Temperature: 22°C-24°C

Carbonic maceration: 95%

LENGTH AND TYPE OF AGEING

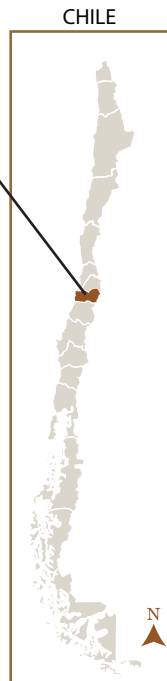
Month wine was bottled: August 2016

AWARDS AND SCORES

Vintage 2014 - 92 Points, Guía Descorchados 2016, Chile

Vintage 2013 - 92 Points, Guía Peñin 2015, España

Vintage 2012 - Gold Medal, Decanter Awards 2014, UK



Dry farming
areas of Maule



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