

Las Mulas®

SPARKLING LAS MULAS

VINTAGE: 2018

TYPE OF WINE: Sparkling Area

D.O.: Dry Farming Area

VARIETIES: 100% País

HARVEST DATE: From March 2 to April 15

NUMBER OF BOTTLES PRODUCED: 60.000

VINIFICATION

PRESSING: entire bunch

TYPE OF FERMENTATION: first alcoholic fermentation 100% in stainless steel tanks.

LENGTH OF FERMENTATION: 18 days first, 45 days second in bottle

FERMENTATION TEMPERATURE: 16° C first in tank and 12-16° C second fermentation in bottle.

AGEING: 5 to 6 months in its lees.

BOTTLING DATE: August 2018

BOTTLING AGEING: at least 12 months in bottle.

TECHNICAL DATA

ALCOHOL LEVEL: 12% PH: 3,1

ACIDITY LEVEL: 4,5 grs/l (as tartaric) Dosage: 4 gr./L.

TYPE OF SPARKLING: Extra Brut

ALLERGY ADVICE: contains sulfites

PROPERLY STORED, THE WINE WILL HOLD ITS POTENTIAL FOR THE NEXT: 7 to 10 years.

FORMATS AVAILABLE: 75 cl.

TASTING NOTES

Pale yellow color, with fine and persistent bubbles. Hints of red and citrus fruits dominate on the nose. On the palate, fresh, lively, and genuine, characteristic of the ancestral País varietal.

SERVING SUGGESTIONS

The perfect wine for any celebration.

VINTAGE 2018

The 2017–2018 season began with a very hot, sunny, and dry summer 2017. Spring 2017 was uneventful, with some rainfall, good conditions in terms of temperature and sun exposure, and no significant frost events. In the late spring, just before summer, the influence of the phenomenon known as La Niña became more noticeable. La Niña leads to a cooling of the Pacific Ocean, which brought about somewhat cooler-than-normal temperatures in December and the first few days of January. Spring saw good temperature and sunlight conditions throughout, followed by a mild summer.



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