

Las Mulas®

SPARKLING LAS MULAS

Secano Interior

VINTAGE: 2022

TYPE OF WINE: Sparkling

D.O.: Secano Interior

VARIETIES: 100% País

HARVEST DATE: March 7 to 20

NUMBER OF BOTTLES PRODUCED: 60.000

TASTING NOTE

Pale, delicate yellow color that highlights the fine, persistent bubbles. The aroma features prominent notes of fruit (red and citrus fruits), while the palate is fresh and untamed, characteristic of the ancestral País variety.

SERVING SUGGESTION

The perfect wine for any celebration. Ideally served between 6°C and 8°C.

TECHNICAL DETAILS

Alcohol content: 12% ABV

Ph: 3.0

Total acidity: 6,3 g/l

Type of sparkling wine: Extra Brut

FORMATS AVAILABLE: 75 cl.

WINEMAKING

Traditional or Champenoise method

Length of maceration: ----

Length of first fermentation: 18 days

Length of second fermentation: 45 days in the bottle

Fermentation temperature: First: 16°C in tanks; second: 14°C to 16°C in the bottle.

Base wine aging: On lees in vats for 5–6 months.

Bottling date: December 2022

Bottle aging: From 7 months and more

Stored under good conditions, it will maintain its potential for the next: 5–7 years.

Allergy advice: Contains sulfites.

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The 2021-22 harvest season began on February 20 in Miguel Torres Chile and has presented unique conditions, where water scarcity is undoubtedly the most important factor. Among the favorable aspects is, first of all, the excellent phytosanitary condition and quality of the grapes, the absence of frost in spring and the absence of rainfall during harvest and flowering, allowing a great harvest opportunity, being able to obtain fresh and aromatic white wines and good acidity in all types of wines. In short, a great and successful harvest.



VEGAN



MIGUEL TORRES

Pioneer in Chile since 1979



Chile

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