



This is the first sparkling wine to join the Las Mulas collection, an organic wine range first launched in 2010. This blanc de noirs is a 100% País varietal, made from grapes grown by small-scale winegrowers of the Asociación Esperanza de la Costa. The wine reflects two of the pillars that define the family-owned winery: sustainability and environmental awareness.

Rufina, is a mule that freely roams some of the Miguel Torres Chile vineyards in the company of chickens and geese. She is the most remarkable, hard-working, and beloved of the animals, and, along with the others, she plays an essential role in forging a more balanced existence with nature. The mule is seen as an important asset in working the land, and since time immemorial, this particular animal has earned an invaluable place within many farming traditions.

The Las Mulas range, which the family-owned winery launched in Chile a decade ago, was born almost as a tribute to this noble animal, which to this day remains a steadfast companion of farmers working a wide variety of crops. The mule lends its name to a range of unique wines that originate from organic vineyards. They are produced exclusively from grapes grown in the company of other species, which creates a naturally balanced ecosystem that promotes the self-regulation of the plant. Neither weed killers nor synthetic chemicals are used in these vineyards.

"In developing this special line, our winery forged a production alliance with the Asociación Esperanza de la Costa, an association of smallholder farmers who grow certified organic grapes. País represents 60% of the grapes they grow; the rest is comprised of other vinifera varieties grown in different vineyards, most of them in the province of Curicó: Sagrada Familia and Hualañé. These are the vineyards that produce the fruit for this exceptional sparkling wine".

Eduardo Jordán,
Technical Director and Winemaker
Miguel Torres Chile.



Las Mulas Sparkling 2018 Extra Brut is the latest addition to this collection of renowned organic wines, a blanc de noirs from the Secano Interior appellation of origin. Made 100% from País grapes using the traditional or champenoise method, the wine undergoes second fermentation in the bottle to obtain an even finer effervescence. Carefully aged on its lees, the wine then spends at least 12 months in the bottle.



It is also worth noting that the label includes the vintage, a reference to high-quality sparkling wines which clearly indicate the year of their harvest. "Our long-term collaboration with the growers has provided for better vineyard management and a deeper understanding of how the variety responds during vinification. We can therefore indicate the vintage as a way of emphasizing that this is an exceptional year," states Jordán, "The 2018 vintage was a fresh year that produced a good crop. It was an excellent harvest, with slow fruit maturation, and nature allowed us to harvest at exactly the right moment."

Las Mulas Sparkling Extra Brut 2018 is pale yellow in color, revealing its fine, persistent bubbles. The nose offers predominant notes of red fruit, whereas the palate is fresh and rustic, a characteristic of the ancestral País variety.

Miguel Torres Chile is a pioneer in the resurgence of this variety, which is why "our main objective is not only to showcase the first grape to reach Chilean soil, but also to show it as it is through a unique, incomparable sparkling wine — a wine that offers something totally different to anyone who tries it, both in terms of its characteristics and its history," the winemaker concludes.

Las Mulas Sparkling 2018 Extra Brut is available at the Grandes Terruños online shop www.grandesterrunos.cl for CLP \$8,000 with free delivery within the metropolitan area on orders over CLP \$30,000. If you have any questions or would like a cost estimate, please email contacto@grandesterrunos.cl

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