Ándica



Carmenere 2020 MAULE VALLEY

GRAPE VARIETIES: Carmenere DATE GRAPES PICKED: March 20th and 21th ORIGIN: Maule Valley

TASTING NOTES

Dark cherry color. Fine fruity aromas, with balsamic and spicy notes. Elegant, velvety and sweet palate, with a juicy acidity that closes in a long and pleasant finish.

SERVING SUGGESTIONS

Perfect with veal and beef. Answer all the challenges, from fish to spicy sauces. Serve at 17 $^{\circ}\mathrm{C}$

TECHNICAL DATA

Alcohol level: 14% vol. Ph: 3,67 Acidity level: 4,72 grs. /L (as tartaric) RS: 1,5 gr. /L.

FORMATS AVAILABLE: 75 cl

VINIFICATION

Total Maceration: 16 days Fermentation Type: Alcoholic Fermentation in stainless steel with native yeasts. Malolactic fermentation in stainless steel. Length of fermentation: 11 days Fermentation temperature: 24°C Bottling date: October 2021 Aging: 100% of the wine passes through French oak of third or more uses for 8 months Properly stored, the wine will hold its potential for the next: 5 a 7 years **HISTORY**

Miguel Torres Ándica is made under the vision of honoring the natural expression and biodiversity of the country that welcomed us 40 years ago. This certified 100% organic wine is made with the utmost respect for the Chilean ecosystems where we grow our grapes, from the north to Patagonia, with a sustainable approach to agriculture and aware of climate change.

VINTAGE 2020

The prolonged water shortage that has affected much of the country, plus the severe frosts that occurred between September and November 2019, also adding the high temperatures in months that were not expected, greatly affected the yield levels of certain vineyards, and , consequently, the advancement of the estimated date for the present harvest. Given this scenario, it was logical to think that the acidity in the grapes would be affected, which did not happen, creating a very positive condition for a hot year, achieving somewhat higher alcoholic degrees, but well balanced with the acidity, obtaining red wines from very good quality.





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