

Ándica



Carmenere 2021

MAULE VALLEY

GRAPE VARIETIES: Carmenere

DATE GRAPES PICKED: April 16 to 26

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 °C

TECHNICAL DATA

Alcohol level: 13,5% vol Ph: 3,64

Acidity level: 4,99 grs. /L (as tartaric) RS: 1,9 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

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

Bottling date: March 2022

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 2020 – 2021 season started with a quiet winter, slightly higher temperatures than the previous vintage. The summer was cool with about 1.5 to 2 °C lower than normal and in late January there were rains that kept us alert to avoid fungi such as botrytis. The 2021 vintage is considered to be cold, achieving a maturity that allowed us to harvest the grapes without any trouble at their perfect point with good acidity and moderate alcohol.



MIGUEL TORRES

Pioneer in Chile since 1979



Chile

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