

Ándica



Cabernet Sauvignon 2019

ITATA VALLEY

GRAPE VARIETIES: Cabernet Sauvignon

DATE GRAPES PICKED: From April 22th to 24th

ORIGIN: Itata Valley

TASTING NOTES

Deep and intense red color. Aromas of red berries, mixed with toasted notes from the French oak. Round and elegant tannins, sweet and intense mouth, fresh and balanced finish

SERVING SUGGESTIONS

Red meats, roasted. Serve at 18 ° C

TECHNICAL DATA

Alcohol level: 13,5 Ph: 3,6

Acidity level: 5,1 grs. /L (as tartaric) RS: 1,7 gr. /L.

FORMATS AVAILABLE: 75 cl

VINIFICATION

Total Maceration: 16 days

Type of fermentation: Alcoholic and Malolactic

Length of fermentation: 7 days

Fermentation temperature: 22°C- 24°C

Bottling date: Abril 2020

Aging: 70% of the wine, passes through French oak of third or more uses for 10 months.

Properly stored, the wine will hold its potential for the next: 5 to 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 2019

The 2019 harvest has been a quiet season, with below-normal rainfall, but with climates that have favored the harvest in general. The whites are elegant, rich in the mouth, with slightly lower acidity than 2018 and less herbal character. The reds have moderate alcohols, with more volume in the mouth and better phenolic maturity. In general, 2019 is considered a GOOD YEAR for Cabernet Sauvignon.



VEGAN



MIGUEL TORRES

Pioneer in Chile since 1979



Chile

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