

Ándica

Cabernet Sauvignon 2021

ITATA VALLEY



GRAPE VARIETIES: Cabernet Sauvignon

DATE GRAPES PICKED: April 9

ORIGIN: Itata Valley

TASTING NOTES

Deep deep red color. Complex aromas of red and black fruits, mixed with notes of spices and herbs. Nice, subtle tannin that gives an excellent structure and volume on the palate giving a fresh and balanced finish.

SERVING SUGGESTIONS

Red meats, roasted. Serve at 18°C

TECHNICAL DATA

Alcohol level: 13,5 Ph: 3,6

Acidity level: 5,0 grs. /L (as tartaric) RS: 2,0 gr. /L.

FORMATS AVAILABLE: 75 cl

VINIFICATION

Total Maceration: 16 days

Types of fermentation: Alcoholic fermentation in stainless steel with native yeasts. Malolactic fermentation in stainless steel.

Length of fermentation: 6 days

Fermentation temperature: 24°C

Aging: 70% 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 to 7 years

Bottling date: June 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 2021

The 2020-2021 season began with a calm 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 harvest 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.



VEGAN



MIGUEL TORRES

Pioneer in Chile since 1979



MIGUEL TORRES CHILE | 100% FAMILY OWNED WINERY

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