

Ándica



Pinot Noir 2020

MAULE VALLEY

GRAPE VARIETIES: Pinot Noir

DATE GRAPES PICKED: From April 5th to 12th

ORIGIN: Maule Valley

TASTING NOTES

Intense and elegant aroma, with elements of cherry and spices. The palate is delicate and fresh.

SERVING SUGGESTIONS

Ideal with fish, game meat and mushroom sauces

TECHNICAL DATA

Alcohol level: 14,5 Ph: 3,5

Acidity level: 5,1 grs. /L (as tartaric) RS: 1,6 gr. /L.

FORMATS AVAILABLE: 75 cl

VINIFICATION

Pressing: 15 days

Type of fermentation: Alcoholic fermentation and in stainless steel tanks.

Malolactic fermentation in French oak barrels for third or more uses.

Length of fermentation: 7 days

Fermentation temperature: 22°C a 24°C

Bottling date: July 2021

Aging: 100% In French oak barrels 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 strong frosts that occurred between September and November 2019, also adding the high temperatures in months that are not expected, greatly affected the performance levels of certain vineyards, and, consequently, the advance of the estimated date for the present vintage. Given this scenario, it was logical to think that which the acidity in the grape would be affected, which did not happen promoting a very positive condition for a hot year, achieving somewhat higher alcoholic degrees, but well balanced with heartburn.



MIGUEL TORRES

Pioneer in Chile since 1979



Chile

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