

Ándica



Pinot Noir 2021

MAULE VALLEY

GRAPE VARIETIES: Pinot Noir

DATE GRAPES PICKED: From March 24 to April 1

ORIGIN: Maule Valley Coast

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. Serve at 14°C

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 with native yeast in stainless steel tanks. 50% malolactic fermentation in French oak barrels of third or more uses, 50% stainless steel.

Length of fermentation: 7 days

Fermentation temperature: 22°C a 24°C

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

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 2021

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.



VEGAN



MIGUEL TORRES

Pioneer in Chile since 1979



Chile

MIGUEL TORRES CHILE | 100% FAMILY OWNED WINERY

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