

Ándica



Sauvignon Blanc 2020

CURICO VALLEY

GRAPE VARIETIES: Sauvignon Blanc

DATE GRAPES PICKED: From February 29 to March 17

ORIGIN: Curico Valley

TASTING NOTES

Beautiful and delicate very delicate and subdued yellow color. On the nose, tropical fruits, citrus fruits such as grapefruit and light herbal notes are remembered. In the mouth it is sweet, fresh and intense a wine to enjoy.

SERVING SUGGESTIONS

Very good as an aperitif wine with all kinds of fish. Serve at 10°C.

TECHNICAL DATA

Alcohol level: 13,5 Ph: 2,9

Acidity level: 6,3 grs. /L (as tartaric) RS: 1,7 gr. /L.

FORMATS AVAILABLE: 75 cl

VINIFICATION

Maceration: 4 hours at low temperature

Type of fermentation: Alcoholic

Length of fermentation: 16 days

Fermentation temperature: 12°C - 16°C

Aging: Without any wood

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 2019

The prolonged water shortage that affects much of the country, and that in Curicó reaches a 76% deficit compared to a normal year, plus the heavy frosts that occurred between September and November last year, also adding the high temperatures in months that did not expected, greatly affected the performance levels of certain vineyards, and, consequently, the advance of the estimated date for the present harvest. "It is related not only by the climatic conditions where there is drought, but also by the increase in temperatures in months such as November, considered the warmest in the last 110 years in the central zone, and also in January, which was hotter than normal. In addition, there were frosts that we had in September, then the October that was really powerful, and some in November in some sectors of the Maule, which significantly affected yields.



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Given the current scenario, the professional indicates that the acidity in the grapes has not decreased significantly, which is positive for a hot year. "We are concerned about not having sugar accumulation too high, therefore, alcohol levels on fire or too high, so that the wines do not feel as heavy, but we are satisfied with the results to date. This vintage has been rather complicated, because the effects of the weather have marked it remarkably, and have made it very different from all the ones it has had to live, where you have to go a lot to the field and have a special feeling with each area. In the case of the current harvest and the conditions in which it has occurred, it forces us to be much more present and to have a fine harmony with the vineyard.



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