

Ándica



Carmenere 2019

MAULE VALLEY

GRAPE VARIETIES: Carmenere

DATE GRAPES PICKED: From April 10th to 20th

ORIGIN: Maule Valley

TASTING NOTES

Color cereza oscuro. Finos aromas frutales, con notas balsámicas. Paladar elegante y goloso. Final de boca elegante y prolongado

SERVING SUGGESTIONS

Perfect with beef and beef. It responds to all challenges, from fish to spicy sauces. Serve at 17°C

TECHNICAL DATA

Alcohol level: 13,5 Ph: 3,7

Acidity level: 4,6 grs. /L (as tartaric) RS: 2,0 gr. /L.

FORMATS AVAILABLE: 75 cl

VINIFICATION

Pressing: 14 days

Type of fermentation: Alcoholic and Malolactic

Length of fermentation: 7 days

Fermentation temperature: 22°C - 25°C

Bottling date: April 2020

Aging: 50% 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 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 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 VERY GOOD YEAR for the Carmenere variety.



MIGUEL TORRES

Pioneer in Chile since 1979



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