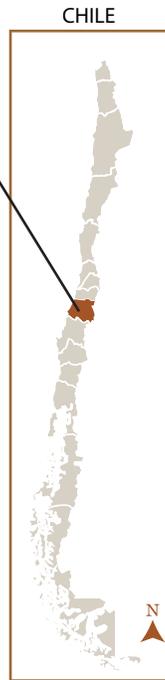


# CORDILLERA

*de los Andes*®



## Brut 2017

CURICÓ VALLEY

VINTAGE: 2017

TYPE OF WINE: Sparkling wine

D.O.: Curicó Valley

VARIETIES: 100% Pinot Noir

HARVEST DATE: February 16th and 17th

NUMBER OF BOTTLES PRODUCED: 31,300

### TASTING NOTES

Brilliant and sustained pale gold color. Its fine bubbles from an elegant perlage. Seductive, fresh, floral aromas bring the spring to mind. On the palate it is silky, with a grand finish deploying all the fruity notes of the Pinot Noir. A Brut for lovers of harmony.

### SERVING SUGGESTION

The perfect wine for any celebration.

### TECHNICAL DATA

Alcohol content: 12% ABV

pH: 3.2

Total acidity: 6.0 g/L (expressed in tartaric acid)

Dosage: 2.5 g/L

Type of sparkling: Brut

Allergy advice: Contains sulfites.

Properly stored, the wine will hold its potential for the next: 7 to 10 years.

FORMATS AVAILABLE: 75 cl/150 cl

### VINIFICATION

Pressing: Entire bunch

Type of fermentation: First alcoholic fermentation: 94% in stainless steel tanks, 6% in French oak barrel. 6% malolactic fermentation.

Length of fermentation: 19 days first, 75 days second

Fermentation temperature: 16°C first fermentation, 13°C second bottle fermentation

Ageing: 9 months in its lees, 6% in French oak of one or more uses.

Bottling date: December 2017

Bottle aging: At least 16 months.

### AWARDS AND SCORES

VINTAGE 2017

90 pts. - Tim Atkin USA

93 pts. - Descorchados CHILE



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Pioneer in Chile since 1979

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### 2017 VINTAGE

The 2016-2017 season was marked by events of different nature and significant incidence both in the development of the vineyards and the harvest, being characteristic for its decrease in yields of approximately 30%. The season's climatic conditions were decisive in the productive result. Like much of the central region, the summer period (January and February) was characterized by maximum and minimum temperatures, which affected the decrease in total acidity and pH increase of the grapes at the time of harvest, so that the acidity parameters had to be closely monitored. The advance in the beginning of the harvest was on average two weeks between Cordilleras and Costa areas, but not in the Andes area where in an average of one week was advanced.

**Rainfall June 2016–May 2017: 461.2 mm**

### HISTORY

Driven by a constant desire to innovate and diversify its portfolio, Miguel Torres began searching for cool-climate vineyards in 1985, which would lend themselves to the production of a great sparkling wine. The goal was to make the best sparkling wine in Chile. This meant finding the finest grapes available and deciding on the right method. The search led us to an area in the foothills of the Andes Mountains: Rio Claro in Curicó Valley. Here we found the right conditions to grow Pinot Noir and Chardonnay.

We decided to make our sparkling wine according to the traditional method with a second fermentation in bottle and no dosage. The result was one of the country's first Brut Nature—Miguel Torres Brut Nature—which quickly became known as one of Chile's best sparkling wines.

The wine joined the Cordillera range in 2012, marking the beginning of a new era.

### VINEYARDS

#### CORDILLERA VINEYARD

Location:	Rio Claro sector, Valle del Claro, Valle de Curicó Andes.
Coordinates:	35°12'53" S 71°18'08" O
Elevation:	276 meters above sea level
Distance from the Andes Mountains:	9 kilometers
Surface area:	6 ha
Planting year:	1991
Planting density:	2,1 m. x 1,1 m., equal to 4.360 plants per hectare.
Training system:	Double cordon
Production:	2 kilos per plant

**Soil:** The soil has a clay loam texture with an effective soil depth of 2 meters. The moderately acidic pH and low organic matter produce a low-fertility soil, which makes it easy to manage the vigor of the Pinot Noir vines.

**Climate Conditions:** According to bioclimatic indicators, the area has a subhumid climate and very cold nights. The influence of the Andes Mountains is palpable at night when temperatures can drop by up to 15 degrees compared to the day.

The summer experiences a long dry season. The winter (June through August) is more humid, with daily highs typically around 12°C and lows slightly above freezing.



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