

CORDILLERA

de los Andes®

Carménère 2016

CACHAPOAL VALLEY

VINTAGE: 2016

TYPE OF WINE: Red wine

D.O.: Valle del Cachapoal, D.O. Peumo

VARIETIES: 100% Carménère

HARVEST DATE: April 25th, 26th and 27th

NUMBER OF BOTTLES PRODUCED: 38,600

TASTING NOTES

Great depth of color. The nose offers a splendid and potent expression of the character of Carménère (forest fruit, eucalyptus, and leather), with toasty notes of bay leaf and clove, as well as licorice and black pepper. A big, mouthfilling palate with round tannins. Aromas of toasted bread and spices on retronasal, culminating in a long finish.

SERVING SUGGESTION

This great wine is the ideal companion for roast lamb or pig as well as meats cooked over coals and spiced with aromatic herbs and licorice.

TECHNICAL DATA

Alcohol content: 13.5% ABV

pH: 3.75

Total acidity: 4.4 g/L (expressed in tartaric acid)

Residual sugar: 1.7 g/L

Allergy advice: Contains sulfites.

Properly stored, the wine will hold its potential for the next: 8 to 10 years

FORMATS AVAILABLE: 75 cl

VINIFICATION

Length of maceration: 18 days

Type of fermentation: Alcoholic fermentation in stainless steel tanks.

Malolactic fermentation 100% in French oak.

Length of fermentation: 7 days

Fermentation temperature: 26°C

Aging: 14 months in French oak. 31% new barrels, 69% second-fill barrels.

Bottling date: September 2018

AWARDS AND SCORES

Vintage 2014: 92 pts. - Tim Atkin (USA)

Vintage 2015: 90 pts- Guia Alistair Cooper (UK)

Vintage 2016: 92 pts. - Tim Atkin (USA)



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2016 VINTAGE

The 2016 vintage was the most complex in recent years. Unusual climatic factors put grape health at risk, delayed phenolic and technological maturation, and decreased yields by almost 30% in Chile.

The 2015–2016 season saw the influence of the El Niño phenomenon, which brought intense rainfall from mid-April on. This meant that we saw heavy rains in the middle of the harvest, the weekend of April 15 through 17, 2016. We had low yields and no rainfall during flowering. We obtained wines with regular phenolic quality and some greenery, but with greater acidity and freshness.

Rainfall June 2015-May 2016: 322mm.

HISTORY

Our Cordillera range is about finding the finest expression of a variety in a specific valley. In the case of our Cordillera Carménère, we chose Peumo Valley, recognized throughout Chile for the quality of its Carménère. We strive to show Carménère at its very best, preserving the typicity of its spicy and fruit aromas. Its remarkable concentration, combined with a judicious use of oak, has made it possible to create a complex and structured wine, with great color and excellent aging potential.

VINEYARDS

The grapes for our Cordillera currently come from the La Ladera vineyard, located in the municipality of La Cabras, in Peumo Valley, which is part of Cachapoal Valley. Located at the foot of a mountain, this hillside vineyard faces south-east and is only 3.5 km from the Cachapoal River.

LA LADERA VINEYARD

Location:	Las Cabras sector, Peumo, Valle del Cachapoal.
Coordinates:	34°18'57"S 71°15'10" O
Elevation:	150 meters above sea level
Distance from the coast:	66 kilometers
Surface area:	5 ha
Planting year:	1998
Planting density:	2,1m x 1,1m, con 4.320 plants per hectare
Training system:	Double cordon with North West-South East orientation
Production:	2 kilos per plant

Soil: The vineyard sits on a granite-derived colluvial terrace of the kind typically found in the coastal mountains. The texture ranges from loam to clay loam. Slightly alkaline in pH, the soil is low in organic matter.

Climate Conditions: The valley is very warm, with highs of 30°C to 35°C during fruit maturation, which reduces the plant's expression of pyrazines. The Cachapoal River brings in a coastal breeze in the afternoons, resulting in good temperature variation.



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