

# CORDILLERA

*de los Andes®*



## Carmenère 2014

CACHAPOAL VALLEY

**GRAPE VARIETIES:** Carmenère

**DATE GRAPES PICKED:** From April 28th to 29th

**ORIGIN:** Cachapoal Valley / Peumo

### TASTING NOTES

Great intensity of color. Its aromas powerfully express the character of the Carmenère varietal (forest fruits, eucalyptus, and leather), with notes of torrefaction – laurel and clove – licorice and black pepper. Great fullness on the palate and robust tannins. Retronasal aromas of toasted bread and spices ending in a long finish.

### SERVING SUGGESTIONS

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 level: 14% PH: 3,8

Acid level: 4,7 grs. /l (as tartaric) RS: 1,8 gr./l.

**FORMATS AVAILABLE:** 75 cl

### VINIFICATION

Number of days of skin contact: 20 Days

Number of days of fermentation: 7 days

Fermentation temperature: 27°C

### LENGTH AND TYPE OF AGEING

Aged for 12 months in French oak (30% new oak And 70% oak second year)

Month wine was bottled: October 2016

### AWARDS AND SCORES

Vintage 2011 - 93 Points, James Suckling 2016, USA

Vintage 2011 - 92 Points, Guía Descorchados 2016, Chile

Vintage 2011 - Great Gold Medal, Mundus Vini 2016, Germany

Vintage 2011 - Gold Medal, Catador Santiago 2016, Chile

Vintage 2009 - Gold Medal, Concours bruxelles 2013, Chile



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