

CORDILLERA

de los Andes®

Sauvignon Blanc 2018

OSORNO VALLEY

VINTAGE: 2018

TYPE OF WINE: White wine

D.O.: Osorno Valley

VARIETIES: 100% Sauvignon Blanc

HARVEST DATE: April 14

NUMBER OF BOTTLES PRODUCED: 6,200

WINEMAKING:

Pressing: Destemming

Type of fermentation: Alcoholic fermentation in stainless steel tanks

Length of fermentation: 18 days

Fermentation temperature: 16°C

Aging: Lees aging in stainless steel

Bottling date: August 2019

TECHNICAL DETAILS

Alcohol content: 12% ABV

pH: 3.0

Total acidity: 8.13 g/L (expressed in tartaric acid)

Residual sugar: 1.42 g/L

Allergy advice: Contains sulfites

Properly stored, the wine will hold its potential for the next: 2 years

AVAILABLE SIZES 75 cl

TASTING NOTE

Brilliant, pale yellow color with a greenish hue. The nose reveals intense citrus aromas with notes of yellow pepper and ají chili pepper that are typical for the region's Sauvignon Blanc.

The palate displays notable acidity, resulting in a particularly fresh wine with a mineral streak. Long and balanced on the finish, with a lingering sensation of fruit.



MIGUEL TORRES

Pioneer in Chile since 1979



Chile

MIGUEL TORRES CHILE | 100% FAMILY OWNED WINERY

www.migueltorres.cl

2018 VINTAGE

The 2017–2018 season began with a very hot, sunny, and dry summer 2017. Spring 2017 was uneventful, with some rainfall, good temperatures and sun exposure, and no significant frost events. Toward the end of spring and heading into summer, the influence of La Niña became more noticeable. This weather phenomenon cools the Pacific Ocean and brought lower-than-normal temperatures in December and during the first few days of January. Spring saw favorable conditions in terms of temperature and sunshine, followed by a mild summer. The grapes ripened somewhat slower, resulting in crisp acidity and low alcohol. The quality of the wines is excellent.

HISTORY

We are always searching for places with the right conditions to produce exceptional wines. We found such a place in Osorno Valley, at only 51 meters above sea level, nestled into the foothills of the coastal mountains which quickly climb to 1,100 meters. They offer a natural barrier that protects the vineyards from the intense Valdiviana rains. This enclave brings us an exceptionally refined and elegant expression of Sauvignon Blanc.

VINEYARDS

RIO BUENO VINEYARD

- **Location:** County of La Unión, on the east-facing side of the coastal mountains
- **Coordinates:** 40°17'78" S
73°17'22" O
- **Elevation:** 51 meters above sea level
- **Distance from the coast:** 35 kilometers
- **Surface area:** 2 ha
- **Planting year:** 2010
- **Planting density:** 0.8 m x 1.8 m, equal to 6,930 plants per hectare
- **Training system:** Trellised rows facing north and northwest
- **Production:** 1.0 to 1.5 kilos per plant
- **Soil:** The soils are over three meters deep, with a high percentage of clay. At greater depths we found slate. The soil pH is close to 6. The Sauvignon Blanc grows in terraced vineyards.
- **Climate Conditions:** Annual rainfall averages 1800 mm. During the ripening period, the area receives around 300 to 400 mm of rain. The climate is cool due to the latitude, not because it is close to the sea; in other words, it is a cool climate with good amounts of daily sunshine. Highs do not exceed 28°C in summer, and lows reach 2°C in January–February.



MIGUEL TORRES

Pioneer in Chile since 1979



Chile

MIGUEL TORRES CHILE | 100% FAMILY OWNED WINERY

www.migueltorres.cl