

RESERVA DE PUEBLO



Reserva de Pueblo 2016

DRY FARMING AREAS OF MAULE

GRAPE VARIETIES: País

DATE GRAPES PICKED: From April 2nd to 13th

ORIGIN: Dry farming areas of Maule

TASTING NOTES

Wine of brilliant and intense ruby color, with delicate scents which remind us of fruits such as cherries, red plums and compote. In the palate, it reveals good acidity, firm and rustic tannins, characteristic of the país grape variety, ending with a long and pleasant aftertaste.

SERVING SUGGESTIONS

Excellent to accompany legume dishes and roast beef.

TECHNICAL DATA

Alcohol level: 12% PH: 3,7

Acid level: 4.3 grs. /l (as tartaric) RS: 4,0 gr./l.

FORMATS AVAILABLE: 75 cl

VINIFICATION

Number of days of skin contact: 5 days

Number of days of fermentation: 15 days

Fermentation Temperature: 22°C-24°C

Carbonic maceration: 95%

AWARDS AND SCORES

Vintage 2014 - 92 Points, Guía Descorchados 2016, Chile

Vintage 2013 - 92 Points, Guía Peñin 2015, España

Vintage 2012 - Gold Medal, Decanter Awards 2014, UK



MIGUEL TORRES

Pioneer in Chile since 1979



Chile

MIGUEL TORRES CHILE | 100% FAMILY OWNED WINERY

www.migueltorres.cl