MIGUEL TORRES
CHILE 1979

Ándica
Cabernet Sauvignon 2023
ITATA VALLEY

TYPE OF WINE: Red
VARIETIES: 100% Cabernet Sauvignon
HARVEST DATES: April 5th

TASTING NOTES
Intense deep red color. Complex aromas of red and black fruits, mixed with notes of spices and herbs. Nice, subtle tannin that provides excellent structure and volume on the palate with a fresh and balanced finish.

SERVING SUGGESTION
Red meats, roasted. Serve at 18°C (64°F)

TECHNICAL DATA
Alcohol content: 13,5°
ABV pH: 3,6
Total Acidity: 5,4 gr/L
Sugar: 2,1 gr/L

FORMATS AVAILABLE: 750ml

WINEMAKING
Length of maceration: 16 days
Alcoholic fermentation: 6 days at 24°C (75°F)
Malolactic fermentation: 100% In stainless steel
Aging: 70% of the wine is aged in French oak of third or more uses for 8 months.
Bottling date: October 2024
Stored under good conditions, it will maintain its potential for the next: 5 years.
Allergy advice: Contains sulfites.

2023 VINTAGE
The harvest period for us began on February 6 and ended on April 26, lasting 80 days. The temperatures were above normal in most of the country during this vintage, and there was higher rainfall than during the 2022 season, even though it was considered a dry year, where the general water deficit or mega-drought persisted, especially in the central-southern zone (Maipo to Itata). In very hot, dry years such as these, it is a major challenge to reach maturity as slowly as possible, losing as little acidity as possible and avoiding dehydration. The harvest dates are critical. For rainfed (non-irrigated) vineyards, it was essential to move the soils to capture as much moisture as possible from winter and spring rains. This way, the plants were better prepared and in better shape by the end of the season, and they tolerated the high temperatures better. Irrigation management was critical in the irrigated vineyards, preventing the plant from suffering very high ongoing temperatures. The wines from vintage reflect the year's conditions, showing moderately higher alcohol content and somewhat lower acidity than in years considered cool.