

Ándica

Sauvignon Blanc 2024

CURICO VALLEY

TYPE OF WINE: White wine

D.O.: Curico Valley

VARIETIES: 100% Sauvignon Blanc

HARVEST DATE: From March 20th to April 4th

TASTING NOTES

A wine with great character; pale, delicate and subtle yellow in color, with greenish glints. The nose displays tropical fruits, citrus fruits such as grapefruit, and very subtle herbaceous notes on the finish. Luscious and intense on the palate, with a fresh, attractive acidity that finishes in a well-balanced end note. Perfect for enjoying at any time of day.

SERVING SUGGESTION

Excellent as an aperitif, it also combines very well with all kinds of fish, and excellent for a white fish ceviche. Serve at 10°C (50°F).

TECHNICAL DATA

Alcohol content: 13.5% ABV | pH: 3.13

Total acidity: 5.8 g/L (expressed in tartaric acid)

Residual sugar: 1.6 g/L



FORMATS AVAILABLE: 750ml

WINEMAKING

Pressing: Destemmed.

Length of alcoholic fermentation: 16 days.

Alcoholic fermentation temperature: 12°C-16°C (54°-61°F).

Malolactic fermentation: No malolactic fermentation.

Aging: Without any kind of wood.

Bottling date: June 2024.

Stored under good conditions, it will maintain its potential for the next: 3-5 years, but also ready to drink now.

Allergy advice: Contains sulfites.

2024 VINTAGE

Miguel Torres Chile makes wines from the Limarí Valley in the far north to the Osorno Valley in the far south, covering 1300 kilometers of distance. This was one of the longest vintages, starting on January 2nd with our Chardonnay from Limarí and ending on May 9th with our Carménère from Huerta de Maule in the Maule Valley. Given Chile's length, the variety of climates, and climate change, it is increasingly important to divide wine-producing Chile into three zones: North, with a semi-arid climate (Huasco to Aconcagua) 2. Central, with a Mediterranean climate (Maipo to Bío Bío) 3. South, with a temperate climate highly influenced by the ocean (Malleco to Osorno). In terms of quality, we can say it is a great year. We returned to the past regarding climate, leaving behind the drought in the central to southern zones, with cooler temperatures than the previous seasons, achieving fresh wines with moderate alcohol content and perfect quality tannins. It was vintage to remember in this zone, which will be discussed. The 2024 harvest will be remembered for the excellent quality from the vast majority of the vineyards we work with from the far north in Limarí to the Osorno Valley, even when the climate conditions were very different at both extremes.

HISTORY

Miguel Torres Ándica is made under the vision of honoring the natural expression and biodiversity of the country that welcomed us 40 years ago. This certified 100% organic wine is made with the utmost respect for the Chilean ecosystems where we grow our grapes, from the north to Patagonia, with a sustainable approach to agriculture and aware of climate change.

