



ESCALERAS DE EMPEDRADO



Empedrado



Pinot Noir 2014

EMPEDRADO

HARVEST: 2014

TYPE OF WINE: Vino Tinto

D.O.: Empedrado

GRAPES: 100% Pinot Noir

HARVEST DATE: APRIL 10TH AND 11TH.

PRODUCTION: 4,000

TASTING NOTE

Delicate cherry red color, with little layer, as this variety of grape should be. Intense, elegant aroma. It shows notes of sour cherry, rosehip, undergrowth, mushrooms and moss, which take us to the forests of the Chilean coast, the dawn and the faint, distant sea breeze. The mouth is balanced, fresh, mineral. It surprises with salty, flagstone and graphite notes, ending with a final, long, elegant, refreshing and distinct. Wine with personality that invites you to discover the secrets of pairing.

GASTRONOMY

Wild mushrooms, stewed rabbit and hare, confit goose..

TECHNICAL DATA

ALCOHOL : 13.5% vol.

pH: 3.3

ACIDITY: 6.0 gr/L (Expressed in tartaric acid)

RESIDUAL SUGAR: 2.0 gr/L

ALLERGEN INFORMATION: May contain traces of ovalbumin (egg whites) Preserved in good condition it will maintain its potential within the next: over 10 years Residual sugar.

AVAILABLE FORMATS: 750 ml.

ELABORATION

Maceration time: 4 days

Types of fermentation: Alcoholic Fermentation in small batches of 800 kg in stainless steel. 20% Whole Cluster. Malolactic fermentation in second-use French oak barrels.

Fermentation time: 7 days

Fermentation temperature: 22°C (72°F).

Aging: Nine months in second-use French oak barrels.

Bottling Date: October 2017



MIGUEL TORRES



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The climatic characteristics of the season reflect the absence of both El Niño and La Niña phenomena. The low rainfall and a marked temperature range during the ripening months are part of the hallmark of this year. As positive points we could mention the health and quality of the grapes, and a good reserve of water due to the rainfall in winter 2013. In addition, the productions have been really low, mainly due to: the great spring frosts in the month of September that affected most of the valleys, drought and high maximum temperatures during the time of ripening of the grapes. In cobbles we had to advance the harvest by two weeks compared to the previous year, in order to maintain the acidity and alcoholic strength. Finally we obtained wines with a greater expression of color, more fruity, slightly more concentrated and voluminous, but maintaining the characteristic freshness of the vineyard.

PRECIPITATION: June 2013 - May 2014.

HISTORY

Escaleras de Empedrado is Miguel Torres highest-end wine and perhaps the Torres family's most ambitious project. It was born from the discovery, after a very intense search, of soils with a large presence of slates in the coastal area of the Maule valley, specifically in the town of Empedrado. We wanted to make a Pinot Noir of excellence, which reflects its origin, with its own personality, very distinguishable from the rest of the Chilean Pinot. We are looking for a great aromatic expression of undergrowth, mushrooms, some spicy touches and a present but highly complex fruit. The wine shows great nerve, due to its good acidity as a result of the weather conditions and paved soil.

VINEYARDS

The cobbled vineyard is located in the town of the same name, in the coastal area of the Maule Valley, 28 kilometers from the city of Constitución.

STONE VINEYARD

Location:	Empedrado, Valle del Maule Costa
Coordinates:	35°34'01"S 72°17'26"O
Elevation:	250 a 500 metros sobre el nivel del mar, dependiendo de la posición en las terrazas
Distance from Coast:	25 Kilómetros
Surface:	15 ha
Date of Planting:	2008
Plantation Frame:	Variable, it depends on the terraces. 2,500 plants per hectare
Driving System:	Gobelet
Production:	1 kilo per plant.

SOIL: The base soils are known in Chile as "slab stone" and in Catalonia as "licorella". This type of soil has rapid drainage which allows the restriction of water during the ripening season, controlling vigor. There is a great variability of soils, from slate stone to soils with the absence of stones. We have sectorized the vineyard according to this variability to obtain different expressions of wine to achieve a complex final coupage.

CLIMATE: The Vineyard is located 25 km from the Pacific Ocean. During the ripening season, the maritime influence regulates temperatures and avoids extreme values. Between winter and spring, this proximity to the sea can cause significant frosts. The high solar radiation in the area, increased by the dark color of the slab and the high oscillation creates conditions to obtain wines with a moderate alcohol content, great acidity and excellent aromas.

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