

Ándica

Carménère 2022

MAULE VALLEY

TYPE OF WINE: Red

VARIETIES: Carménère

HARVEST PERIOD: April 11 to 14

D.O.: Maule Valley

TASTING NOTE

Dark cherry red color. The nose displays fine fruit aromas, with balsamic and spiced notes. Elegant, velvety, and luscious on the palate, with a juicy acidity that finishes in a long, pleasant end note.

SERVING SUGGESTION

Perfect with veal and beef, although it also responds well to more challenging pairings, from fish dishes to spicy sauces. Serve at 17°C.

TECHNICAL DATA

Alcohol content: 13,5% ABV pH: 3,67
Total acidity: 4,99 g/L (tartaric acid) Residual sugar: 2,2 g/L

FORMATS AVAILABLE: 75 cl

WINEMAKING

Length of maceration: 15 days

Alcoholic fermentation: 10 days at 24°C

Malolactic fermentation: In stainless steel

Aging: 8 months in third-use or older French oak barrels

Bottling date: June 2023

Stored under good conditions, it will maintain its potential for the next: 5–7 years.

Allergy advice: Contains sulfites.

STORYTELLING

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

2022 VINTAGE

The 2021–2022 vintage was particularly challenging. The mega drought of recent years has persisted, making the situation increasingly difficult, not only in rainfed vineyards but now also in irrigated vineyards where there is no longer enough water to cover the needs of the vines. The spring was mostly mild, with normal temperatures but some frosts in mountain and coastal areas. These conditions resulted in uneven phenological stages, which meant the evolution of the ripening had to be followed very closely. This vintage was warmer than 2021 and yields were lower, heavily impacted by the lack of water. Intense work had to be done in the winery to receive smaller batches given the unevenness of the ripening in the vineyards. The wines from the 2021–2022 vintage are concentrated, with good tannin and appropriate acidity, displaying an interesting balance between freshness and ripeness.



MIGUEL TORRES *Chile*

MIGUEL TORRES CHILE | 100% FAMILY OWNED WINERY

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