

MIGUEL TORRES - CHILE

MIGUEL TORRES
Pioneer in Chile since 1979



Our new logo is composed of two icons: the "M" of Miguel Torres represents the mountains of the Andes range, a natural barrier that favors the successful development of viticulture, and the Guanaco, an elegant autochthonous Chilean animal that inhabits the northern and southern extremities of the country.

TORRES, GREEN COMPANY OF THE YEAR

Bodegas Torres awarded as Green Company of the Year in London. The prestigious magazine Drinks Business (Europe's leading drinks trade publication with approximately 30,000 readers per month), awarded Torres the distinction of "Green" Company of the Year during the gala for the 2010 Green Awards, held in London on the 11th of February.

LAS MULAS

Cabernet Sauvignon 2008



Grape varieties: 100% Cabernet Sauvignon.

Date grapes picked: From April 25 to the first week of May 2008.

Origin: Central Valley

Vinification:

- Number of days of skin contact: 19 days
- Number of days of fermentation: 8 days
- Type of fermentation: Alcoholic and malolactic
- Fermentation temperature: 82°F.

Length and type of ageing:

- Aged for 6 months in French oak.
- Month wine was bottled: February 2009.

Technical data:

- Alcohol level: 13, 5 %
- PH: 3.7,
- Acid level: 4.7 grs. /l (as tartaric),
- AR: 3 gr. /l.

Approximate lifespan in a proper cellar: 5-7 years

Tasting notes: Dark red in colour. Aroma of red fruits with notes of spices. Palate with elegant, rounded tannins. Long, consistent aftertaste.

Serving suggestions: Ideal with red meats, savoury pastries and mixed grills. Serve at 64 °F.

