

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

Sauvignon Blanc 2009



Grape varieties: 100% Sauvignon Blanc

Date grapes picked: March 5, 2009.

Origin: Central Valley

Vinification:

- Time of Maceration: Pelicular at 4 hours to low temperature
- Number of days of fermentation: 21 days
- Type of fermentation: Alcoholic
- Fermentation temperature: 64°F

Length and type of ageing:

Month wine was bottled: October 2009.

Technical data:

- Alcohol level: 13 %
- Ph: 2.9
- Acidity level: 6, 7 grs. /l (as tartaric)
- AR: 2 gr. /l.

Approximate lifespan in a proper cellar: 2 years

Tasting notes:

Pale yellow. Aromas reminiscent of ripe tropical fruits with touches of citrus. Silky palate with a good acid structure and long aftertaste.

Serving suggestions:

Good as an aperitif, with baked or griddled fish or fish dishes with delicate sauces. Must be served at 50 °F.

