



MIGUEL TORRES

Pioneer in Chile since 1979

Chile



Cordillera Chardonnay

Reserva privada

Valle de Limarí

Between two countries, between two cultures, the Andean mountains mark the Chilean-Argentinean border, a symbol with a strong presence in all Chilean vineyards.

Cordillera Chardonnay is a unique, exclusive wine, bred from three excellent types of Chardonnay with different organoleptic characteristics and always originating from the same estates. Cordillera Chardonnay is made with exacting care. The grapes are macerated cold, then fermented in new casks of French oak from the Nevers forest. The wine is aged on its lees for eight months. The process ends with the "assemblage", which will produce our Cordillera Chardonnay, with its unmistakable and exquisite style.

TASTING NOTES

A generous nose highlights apple and hazelnut fruit aromas, typical of the specially selected Chardonnay clones, complemented by fine nuances of toasted bread and vanilla. The palate is meaty and dense, well outlined by delicate acidity. Its long finish emphasises elegant, spicy nuances and a toastiness typical of Nevers oak.

GRAPE VARIETIES

- [Chardonnay](#)
- [Viognier](#)

SERVING SUGGESTIONS

Sublime with caviar. An Ideal for partner for trout and smoked salmon, fresh seafood and all fish dishes, whether baked or in sauce.

AWARDS:

Gold Medal and Best Value White Wine Trophy, Wines of Chile 2009 (2007 vintage)

Gold Medal Challenge International du Vin 2005 (2003 Vintage)