

# MIGUEL TORRES, ANDICA CARMENERE GRAN RESERVA BIO



## DESCRIPTION

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Dark cherry color. Fine fruit aromas, with balsamic notes. Elegant and sweet palate. Long and elegant finish.

## VINIFICATION

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Total Maceration: 14 days Type of fermentation: Alcoholic and Malolactic Length of fermentation: 7 days  
Fermentation temperature: 22°C - 25°C Aging: 100% of the wine passes through French oak of third or more uses for 12 months. Properly stored, the wine will hold its potential for the next: 5 a 7 years.

## ADDITIONAL INFORMATION

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Grape variety: Carmenère  
Country: Chile  
Region: Maule Valley  
Color: Red  
Category: Wine  
Flavor profile: Elegant, Fruity, Spicy  
Alcohol percentage: 14