

MIGUEL TORRES, CONDE DE SUPERUNDA



DESCRIPTION

Elegant aromas with hints of black fruit jam (plum, blueberry) and underlying notes of toasted bread. Complex, fleshy and balanced on the palate, with long notes of jam and tobacco, leading to a pleasant, delicious finish.

VINIFICATION

The juice has contact with the skins for 30 days, resulting in a dark colour. After that a fermentation of 8 days occurs. The wine matures in Nevers oak barrels for 22 months.

AWARDS

2013 - Descorchados 93/100 in 2025

ADDITIONAL INFORMATION

Grape variety: Cabernet Sauvignon, Carmenère, Monastrell, Tempranillo
Brand: Miguel Torres
Country: Chile
Area: Valle de Curicó
Color: Red
Category: Wine
Flavor profile: Powerful, Spicy, Robust
Alcohol percentage: 14.00