

MIGUEL TORRES, CORDILLERA CHARDONNAY



DESCRIPTION

Fresh, fruity aroma dominated by notes of peach, white plum, and grapefruit, with touches of toasted hazelnut. Mineral on the palette, with plenty of volume, elegant acidity and lasting rich fruity aromas, with a fresh, pleasant finish.

VINIFICATION

The grapes for this Chardonnay are harvested by hand only. Miguel Torres has the grapes brought in early in the morning while they are still asleep. This way they preserve a certain freshness and the chance of bruising during transport is kept to a minimum. Each bunch is optically checked because only the best Chardonnay bunches end up in the bottle of Cordillera. The golden juice is aged for nine months, which gives it its full and powerful taste. 42% of the wooden barrels that are used for this Cordillera Chardonnay are new, this gives the wine its creamy and complex taste.

AWARDS

2022 - Tim Atkin : 93/100 in 2024

ADDITIONAL INFORMATION

Grape variety: Chardonnay
Brand: Miguel Torres
Country: Chile
Area: Limari Valley
Color: White
Category: Wine
Flavor profile: Powerful,Rich,Full Bodied
Alcohol percentage: 13.50