



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.

ADDITIONAL INFORMATION

Grape variety: Cabernet Sauvignon, Carmenère, Monstrell, Tempranillo

Brand: Miguel Torres

Country: Chile

Area: Valle de Curicó

Color: Red

Category: Wine

Flavor profile: Powerful, Spicy, Robust