

# MIGUEL TORRES, CONDE DE SUPERUNDA



## DESCRIPTION

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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

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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

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2013 - Descorchados 93/100 in 2025

## ADDITIONAL INFORMATION

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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: 13.5