

ÁNDICA SAUVIGNON BLANC 2024

CURICO VALLEY



VEGANO

TYPE OF WINE: White

VARIETIES: 100% Sauvignon Blanc

HARVEST DATES: March 27 to april 9

TASTING NOTE

A wine with great character; pale, delicate and subtle yellow in color, with greenish glints. The nose displays tropical fruits, citrus fruits such as grapefruit, and very subtle herbaceous notes on the finish. Luscious and intense on the palate, with a fresh, attractive acidity that finishes in a well-balanced end note. Perfect for enjoying at any time of day.

SERVING SUGGESTION

Excellent as an apéritif, it also pairs very well with any kind of fish and is excellent with white fish ceviche. Serve at 10°C.

TECHNICAL DETAILS

Alcohol content: 13,5° ABV

pH: 3,13

Total Acidity: 5,8 gr/L

Sugar: 1,6 gr/L

WINEMAKING

Pressing: Destemmed.

Length of alcoholic fermentation: 16 days.

Alcoholic fermentation temperature: 12°C to 16°C.

Malolactic fermentation: No malolactic fermentation.

Aging: Without any kind of wood.

Bottling date: June 2024.

Stored under good conditions, it will maintain its potential for the next: 3–5 years, but also ready to drink now.

Allergy advice: Contains sulfites.

2024 VINTAGE

Miguel Torres Chile makes wines from the Limarí Valley in the far north to the Osorno Valley in the far south, covering 1300 kilometers of distance.



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This was one of the longest vintages, starting on January 2 with our Chardonnay from Limarí and ending on May 9 with our Carménère from Huerta de Maule in the Maule Valley. Given Chile's length, the variety of climates, and climate change, it is increasingly important to divide wine-producing Chile into three zones:

1. North, with a semi-arid climate (Huasco to Aconcagua)
2. Central, with a Mediterranean climate (Maipo to Bío Bío)
3. South, with a temperate climate highly influenced by the ocean (Malleco to Osorno)

In terms of quality, we can say it is a great year. We went back to the past in climate terms, leaving behind the drought in the central to southern zones, with cooler temperatures than the previous seasons, achieving very fresh wines, with moderate alcohol content and very good quality tannins. It was a vintage to remember in this zone and one that will surely be talked about.

The 2024 harvest will be remembered for the excellent quality from the vast majority of the vineyards we work with from the far north in Limarí to the Osorno Valley, even when the climate conditions were very different at both extremes.



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