

Ándica



Merlot 2023

CENTRAL VALLEY

TYPE OF WINE: Red
VARIETIES: 100% Merlot
HARVEST DATES: March 22–28

TASTING NOTE

Delicate ruby red color with shades of violet. The nose displays fruity notes of plum and blackberry, with light touches of vanilla. Juicy and elegant on the palate, with delicate and perceptible tannins.

SERVING SUGGESTION

Pairs well with pulses, white meat – even grilled – and fried fish such as conger eel or Southern Ray's bream. Serve at 17°C.

TECHNICAL DETAILS

Alcohol content: 14° ABV
pH: 3,5
Total Acidity: 5,1 gr/L
Sugar: 4,0 gr/L

WINEMAKING

Length of maceration: 10 days.
Alcoholic fermentation: 10 days at 22°C–24°C.
Malolactic fermentation: 100% in stainless steel.
Aging: 40% in third-use or older French oak barrels for 6 months.
Bottling date: June 2024
Stored under good conditions, it will maintain its potential for the next: 5 years.
Allergy advice: Contains sulfites.

HISTORY

Miguel Torres Ándica is made under the vision of honoring the natural expression and biodiversity of the country that welcomed us 40 years ago. This certified 100% organic wine is made with the utmost respect for the Chilean ecosystems where we grow our grapes, from the north to Patagonia, with a sustainable approach to agriculture and aware of climate change.

2023 VINTAGE

The 2022–2023 season was a vintage with higher-than-normal temperatures in a large part of the country and higher rainfall than the 2022 season, while still being considered dry. The results of the wines this year were better than expected given the extreme climate conditions. In general, it was a year of moderate to high alcohol but without too many extremes, with acidity that is generally less pronounced than in cooler seasons. The wines are wellrounded and silky, with a balanced sweetness.



MIGUEL TORRES  *Chile*
Pioneer in Chile since 1979
MIGUEL TORRES CHILE | 100% FAMILY OWNED WINERY

www.migueltorres.cl