

Miguel Torres

From Chile’s northern coast, this Chardonnay reveals the mineral soul of Limarí , with refined tension and maritime freshness.

MIGUEL TORRES
Pioneer in Chile since 1979
Chile



Cordillera de Los Andes Chardonnay 2024

Limari Valley, Chile

Region and Vineyards

This wine hails from the **Talinay sector of the Limarí Costa Valley**, a region now gaining recognition as one of Chile’s most distinctive terroirs for Chardonnay. Located just 12 kilometers from the Pacific Ocean and 9 kilometers from Fray Jorge National Park, the vineyard benefits from **a cool maritime climate** where ocean breezes and early morning fog—locally known as *camanchaca*—moderate daytime heat and extend the growing season.

The vineyard was planted in 2006 and spans 2.5 hectares, with a density of 5,555 vines per hectare. Soils are predominantly **clay-loam with abundant calcareous content**, including gravel and sandy layers. This composition imparts both finesse and minerality to the wine, a signature characteristic of the Talinay site. The 2023 growing season featured cool winter temperatures followed by a warm ripening period, resulting in **a balanced, elegant vintage with notable acidity and saline expression** .

Winemaking

The 2023 vintage is made from **100% Chardonnay**, harvested between February 14 and March 3. Grapes were pressed as whole clusters to preserve aromatic purity and minimize phenolic extraction. Alcoholic fermentation took place entirely in **French oak barrels**, lasting 19 days at temperatures between 18°C and 20°C.

The wine then underwent **seven months of barrel aging**, with 60% of the wine aged in French oak—48% of which was in second or more uses, and 12% in new oak. This careful oak regimen preserved fruit precision while adding subtle texture and spice. The wine was bottled in October 2023 and contains **13.5% alcohol**, with **6.45 g/L total acidity** and **3.7 g/L residual sugar**.

Alcohol :13,50 %

Composition: 100% Chardonnay

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Tasting Notes

- **Color**: Brilliant straw yellow with green reflections.
- **Aroma**: Intensely aromatic, showing **mineral lift**, **lychee**, **citrus zest**, and white **floral notes** with a hint of salinity.
- **Palate**: Creamy yet fresh, with vibrant **juicy acidity** and an elegant **saline character** that reflects the limestone-rich soils. Textured and persistent, with an impeccable balance between fruit and structure.

Did you know?

The Talinay vineyard lies on soils that were once ancient seabeds, explaining its high calcium carbonate content and resulting **saline minerality**. Torres began producing Chardonnay from this unique site in **2009**, positioning it as a pioneer of **coastal fine wine production in northern Chile**.

Wine Pairing Ideas

- **Caviar**: The wine's saline tension and elegance enhance the luxurious brininess of caviar.
- **Smoked salmon or trout**: Its creamy mouthfeel and citrus lift match the richness and smoke of the fish.
- **Grilled sea bass in citrus butter**: The vibrant acidity and mineral backbone cut through the richness while echoing the flavors.
- **Oysters with mignonette**: Classic saline-on-saline pairing, perfect with the wine's crisp freshness.

92

Robert Parker (RP) : 92 Points (2023)

Sourced from the limestone soils of Talinay Vineyard, the 2023 Cordillera Chardonnay is a lovely example of the transparent vibrancy possible in Chardonnay from the coastal sections of Limarí. Opening with a medley of orchard fruits, citrus and floral accents, the palate is clean and precise, with a touch of waxy breadth that provides additional staying power through the mouthwatering finish.