



## 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 2023

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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# Cordillera de Los Andes Chardonnay 2023

## Tasting Notes

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- **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?

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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

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- **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.



### Robert Parker (RP) : **92 Points** (2023)

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*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.*

