

Miguel Torres

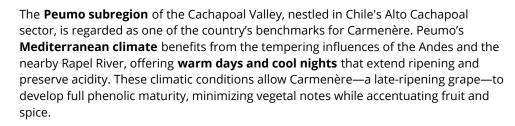
Crafted from 100% Carmenère in the iconic Peumo Valley , this wine presents a rich tapestry of dark fruit, herbs, and roasted spice - a compelling experience for connoisseurs and explorers alike.



## Cordillera de Los Andes Carmenere 2020

, Chile

### Region and Vineyards



Peumo's **deep clay and alluvial soils** retain moisture well, an advantage during increasingly dry vintages like 2020. The vineyard blocks used for Cordillera Carmenère are carefully selected for their **low yields and balanced vigor**, allowing Miguel Torres to highlight the grape's varietal character and its potential for structured, age-worthy reds.



The **2020 vintage** was marked by climatic challenges—particularly **low rainfall**, **spring frosts**, and elevated summer temperatures—that reduced yields but concentrated fruit quality. Grapes were harvested between March 4 and 17, earlier than usual due to accelerated ripening. Despite expectations, acidity remained vibrant—offering a refreshing backbone to support the wine's intensity.

Fermentation was carried out in **stainless steel tanks at 24°C** over 15 days, followed by **20 days of maceration** to extract color and supple tannins. The wine underwent **100% malolactic fermentation in French oak**, softening its texture and integrating its spice notes.

Aged for **12 months**, the wine matured in a combination of **French oak barrels (81% second-use, 5% new)** and **14% Austrian foudres**, striking a balance between complexity and freshness. Bottling took place in May 2022, with the wine built to evolve gracefully over **8–10 years**.



Alcohol:14,00%

Composition: 100% Carménère







# Cordillera de Los Andes Carmenere 2020

#### **Tasting Notes**

- **Color**: Deep garnet with purple hues, indicating richness and youthful concentration.
- **Aroma**: A vibrant bouquet of blackberries and cassis, laced with eucalyptus, laurel, clove, and black pepper, alongside hints of liquorice and leather.
- **Palate**: Plush and expansive, with round, ripe tannins and excellent mid-palate density. A layered retronasal finish of toasted bread and spices lingers with poise and length.

#### Did you know?

The **Cordillera range by Miguel Torres** represents the family's ambition to express individual grape varieties in their most emblematic Chilean terroirs. For Carmenère, Peumo was the natural choice—**historically one of the oldest zones for the grape in Chile**, it offers a rare combination of **elevation**, **warmth**, **and water access**, ideal for late-season ripening.

#### Wine Pairing Ideas

- **Roast lamb with rosemary and garlic** the herbal spice of Carmenère beautifully complements aromatic herbs.
- **Barbecue pork ribs** the wine's dark fruit and oak spice match the smoky-sweet glaze of grilled meats.
- Beef empanadas with cumin and olives the savory pastry and umami filling balance Carmenère's plushness and subtle bitterness.
- Mushroom risotto with truffle oil an elegant vegetarian pairing that highlights the wine's earthy depth.

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#### Robert Parker (RP): 91 Points (2020)

The peppery and spicy 2020 Cordillera Carmenere has pungent varietal aromas and flavors, good ripeness at 14% alcohol and good freshness and balance in the palate, where the tannins are fine-grained. 50,000 bottles produced. It was bottled in December 2019 after one year in barrels and foudres.



