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.

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Pioneer in Chile since 1979
Chile

Alcohol :14,00 %

Composition: 100% Carménère

Cordillera de Los Andes Carmenere 2020

, Chile

Region and Vineyards

The **Peumo subregion** of the Cachapoal Valley, nestled in Chile's Alto Cachapoal sector, is regarded as one of the country's benchmarks for Carmenère. Peumo's **Mediterranean climate** benefits from the tempering influences of the Andes and the nearby Rapel River, offering **warm days and cool nights** that extend ripening and preserve acidity. These climatic conditions allow Carmenère—a late-ripening grape—to develop full phenolic maturity, minimizing vegetal notes while accentuating fruit and spice.

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.

Winemaking

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**.

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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.

91

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.