

# Las Mulas®

## SPARKLING LAS MULAS

Secano Interior

VINTAGE: 2019

TYPE OF WINE: Sparkling Wine

D.O.: Dry Farming Area

VARIETIES: 100% País

HARVEST DATE: From March 7 to 25

NUMBER OF BOTTLES PRODUCED: 66.000

### TASTING NOTES

Pale yellow color, with fine and persistent bubbles. Hints of red and citrus fruits dominate on the nose. On the palate, fresh, lively, and genuine, characteristic of the ancestral País varietal.

### SERVING SUGGESTIONS

The perfect wine for any celebration.

### TECHNICAL DATA

ALCOHOL LEVEL: 12% PH: 3,05

ACIDITY LEVEL: 4,72 grs/l (as tartaric) Dosage: 4 gr./L.

TYPE OF SPARKLING: Extra Brut

ALLERGY ADVICE: contains sulfites

PROPERLY STORED, THE WINE WILL HOLD ITS POTENTIAL FOR THE NEXT: 7 to 10 years.

FORMATS AVAILABLE: 75 cl.

### VINIFICATION

PRESSING: entire bunch

TYPE OF FERMENTATION: first alcoholic fermentation 100% in stainless steel tanks.

LENGTH OF FERMENTATION: 18 days first, 45 days second

FERMENTATION TEMPERATURE: 16° C first in tank and 12-16° C second fermentation in bottle.

AGEING: 5 to 6 months in its lees.

BOTTLING DATE: August 2019

BOTTLING AGEING: at least 12 months in bottle.

### VINTAGE 2019

The 2019 harvest has been a quiet season, with rainfall below normal, but with climates that have favored the harvest in general. The whites are elegant, rich on the palate, with slightly lower acidity than the 2018 and less herbal character. The reds present moderate alcohols, with more volume in the mouth and better phenolic maturity. In general, 2019 is considered a VERY GOOD YEAR



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