

Las Mulas®

SPARKLING LAS MULAS

Secano Interior

VINTAGE: 2019

TYPE OF WINE: Sparkling

D.O.: Secano Interior

VARIETIES: 100% País

HARVEST DATE: March 17 To 30

NUMBER OF BOTTLES PRODUCED: 40.000

TASTING NOTE

Pale, delicate yellow color that highlights the fine, persistent bubbles. The aroma features prominent notes of fruit (red and citrus fruits), while the palate is fresh and untamed, characteristic of the ancestral País variety.

SERVING SUGGESTION

The perfect wine for any celebration. Ideally served between 6°C and 8°C.

TECHNICAL DETAILS

Alcohol content: 12% ABV

Ph: 3.15

Total acidity: 4.8 g/l

Type of sparkling wine: Extra Brut

FORMATS AVAILABLE: 75 cl.

WINEMAKING

Length of maceration: ----

Length of first fermentation: 18 days

Length of second fermentation: 45 days in the bottle

Fermentation temperature: First: 16°C in tanks; second: 14°C to 16°C in the bottle.

Base wine aging: On lees in vats for 5–6 months.

Bottling date: January 2022

Bottle aging: 10 months or longer

Stored under good conditions, it will maintain its potential for the next: 5–7 years.

Allergy advice: Contains sulfites.

VINTAGE 2021

The 2020–2021 vintage began with a mild winter, where temperatures were somewhat higher than during the last vintage. In spring there were frosts during October, which reduced the yields of some varieties in vineyards in the Andean foothills in the Curicó Valley and Maule. Summer was cool, with temperatures around 1.5°C to 2°C lower than normal, and in late January there was rainfall that kept us on the alert to prevent fungi such as botrytis. The 2021 vintage is considered cold, with slow ripening, good acidity, and moderate alcohol levels.



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