

Las Mulas®



Cabernet Sauvignon 2021

CENTRAL VALLEY

TYPE OF WINE: Red wine

D.O.: Central Valley

VARIETIES: 100% Cabernet Sauvignon

HARVEST DATE: From March 23 to April 26

TASTING NOTES

Intense and deep red color. Aromas of red fruits with spicy notes. Round and elegant tannins, which give it a great structure, with a long and consistent finish.

SERVING SUGGESTION

Ideal to accompany red meat roasts and empanadas. Serve at 18 ° C

TECHNICAL DATA

Alcohol content: 13,5% ABV

pH: 3,7

Total acidity: 4,7g/L (expressed in tartaric acid)

AR: 4 g/L

FORMATS AVAILABLE: 75 cl

VINIFICATION

Maceration Time: 15 days

Type of fermentation: Alcoholic and malolactic fermentation in stainless steel tanks.

Fermentation time: 7 days

Fermentation temperature: 24-26 ° C

Aging: 40% In French oak barrels of third or more uses for 6 months.

Allergen information: Contains sulfites.

Kept in good condition, it will maintain its potential within the next: 5 to 6 years.

2021 VINTAGE

The 2020-2021 season began with a calm winter, temperatures somewhat higher than the previous vintage. In spring, frosts appear in the month of October that lowered the yields in some varieties of vineyards in the foothills of the Andes mountain range in the Curico and Maule valleys. The summer was cool with around 1.5 to 2 ° C lower than normal and in late January there were rains that they kept us alert to avoid fungi like botrytis. The 2021 harvest is considered cold, achieving a maturity that allowed us to harvest the grapes without any haste at their perfect point with good acidity and moderate alcohols.



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