



MIGUEL TORRES  
*Chile*

# COPIHUE

## 2002



### TECHNICAL DATA

**Percentage of each grape variety used:** 100% Sauvignon Blanc

**Date grapes picked:** February 23<sup>rd</sup> to April 16<sup>th</sup>, 2002

**Number of days of fermentation:** 50% of Sauvignon Blanc in new american oak barrels for 15 days and the other 50% for 21 days in stainless steel tanks.

**Type of fermentation:** Alcoholic fermentation.

**Fermentation temperature:** 18°C

**Length and type of aging:** 50% of Sauvignon Blanc in American oak and the rest in stainless steel tank.

	Type	Size	Time
<b>Wood:</b>	New American oak	225 liters	6 months

**Month wine was bottled:** October, 2002

**Length of bottle aging:** 3 months

**Alcohol level:** 13.6%

**pH level:** 3.2

**Acid level:** Total acidity 6.2 g/l (as tartaric)

**Approximate lifespan in a proper cellar:** 2 years

**Formats available:** 75 cl

**Serving suggestions:** Ideal with cream of poultry soups, haute cuisine seafood dishes and soft cheeses.

### COMMENTS FROM THE PRESS:

**Other notes of interest:**

**Winemaker's comments on this wine:** Fine aroma of tropical fruits and vanilla, on a vegetal backdrop typical of this grape variety. Fruity and complex palate enriched by its ageing in oak. The wine's excellent balance is prolonged admirably, and it culminates in tasty nuances of smoke and fermentation (lees).

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