



MIGUEL TORRES
Chile

DON MIGUEL 2003



TECHNICAL DATA

Percentage of each grape variety used: 60% Gewürztraminer and 40% Riesling

Date grapes picked: Gew. from February 27th to March 24th, Riesling from February 27th to March 5th, 2003

Number of days of fermentation: 21 days

Type of fermentation: Alcoholic fermentation

Number of days of skin contact: --

Fermentation temperature: 18° C

Length and type of aging: No oak aging

Month wine was bottled: From May 2003 onwards

Length of bottle aging: 1 month

Alcohol level: 12.9%

PH level: 2.8

Acid level: Total acidity 7.6 gr/l (as tartaric)

Approximate lifespan in a proper cellar: 2 years

Formats available: 75 cl

Serving suggestions: It is an ideal match for shellfish (particularly oysters) and most fish dishes.

COMMENTS FROM THE PRESS:

Other notes of interest:

Winemaker's comments on this wine: Lustrous yellow colour. Classic honey-and-flowers bouquet with suggestions of roses, jasmine and orange blossom. A fine, fullbodied wine, with the luscious, tropical fruit and perfumed character of the grape varieties balanced by a bite of acidity.

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