



MIGUEL TORRES  
*Chile*

## TORMENTA 2005

*wine produced from organically grown grapes*



**Grape varieties:**

100% Cabernet Sauvignon

**Date grapes picked:**

The third week of April

**Vinification:**

Number of days of skin contact: 21 days

Number of days of fermentation: 7 days

Type of fermentation: Alcoholic and malolactic

Fermentation temperature: 28°C

**Length and type of ageing:**

Aged for 6 months in American and French oak.

Month wine was bottled: December 2005

**Technical data:**

Alcohol level: 13.6%

pH: 3.7

Acid level: 4.6 grs./l (as tartaric)

**Approximate lifespan in a proper cellar:** 3-5 years

**Formats available:** 75 cl

**Tasting notes:** Intense ruby color with the spicy, liquorice and blackcurrant aromas characteristic of the grape variety. The wine has a firm backbone with smooth, tightly knit fruit and tannins and long elegant aftertaste.

**Serving suggestions:** The perfect accompaniment to all meat dishes especially game and barbecued or grilled meats.