

# LAS MULAS SPARKLING 2024

## SECANO INTERIOR

**TYPE OF WINE:** SPARKLING

**VARIETIES:** 100% País

**HARVEST DATES:** From march 8 to 18

### TASTING NOTE

Very fine, delicate pale yellow color. The elegant and enticing nose features prominent notes of red fruit, apple, and citrus, while the mousse is fine, lively, intense, persistent, and elegant. The palate is fresh, intense, juicy, and untamed, characteristic of the great ancestral País variety. An excellent sparkling wine to enjoy for any occasion.

### SERVING SUGGESTION

The perfect wine for any celebration, ideally served at 6° to 8°C.

### TECHNICAL DETAILS

**Alcohol content:** 12,0° ABV

**pH:** 3,0

**Total Acidity:** 5,92 gr/L.

**Type of Sparkling Wine:** Extra Brut

### WINEMAKING

**Length of maceration:** ----

**Length of first fermentation:** 17 days

**Length of second fermentation in the bottle:** 55 days

**Fermentation temperature:** First: 16°C in tanks; second: 12°C–15°C in the bottle.

### AGING

**Aging on lees in vats:** From 3–5 months.

**Bottling date:** February 2025

**Bottle aging:** At least 6 months.

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

**Allergy advice:** Contains sulfites.



**VEGANO**



## 2024 VINTAGE

Miguel Torres Chile makes wines from the Limarí Valley in the far north to the Osorno Valley in the far south, covering 1300 kilometers of distance.

This was one of the longest vintages, starting on January 2 with our Chardonnay from Limarí and ending on May 9 with our Carménère from Huerta de Maule in the Maule Valley. Given Chile's length, the variety of climates, and climate change, it is increasingly important to divide wine-producing Chile into three zones:

1. North, with a semi-arid climate (Huasco to Aconcagua)
2. Central, with a Mediterranean climate (Maipo to Bío Bío)
3. South, with a temperate climate highly influenced by the ocean (Malleco to Osorno)

In terms of **quality**, we can say it is a great year. We went back to the past in climate terms, leaving behind the drought in the central to southern zones, with cooler temperatures than the previous seasons, achieving very fresh wines, with moderate alcohol content and very good quality tannins. It was a vintage to remember in this zone and one that will surely be talked about.

The 2024 harvest will be remembered for the **excellent quality** from the vast majority of the vineyards we work with from the far north in Limarí to the Osorno Valley, even when the climate conditions were very different at both extremes.