

SANTA DIGNA®

- CRUZ de los ANDES -



Chardonnay 2020

CENTRAL VALLEY

VINTAGE: 2020

TYPE OF WINE: White wine

D.O.: Central Valley

VARIETIES: 100% Chardonnay

HARVEST DATE: From February 12 to March 17

TASTING NOTES

This Chardonnay has a subtle and delicate yellow color with hints of green, stand out in ripe and tropical fruits, reminiscent of fruits such as mango, apricot, and fresh citrus notes. In the mouth it presents a great balance between mouth and acidity, presenting a long, fresh and delicate finish, a great wine to enjoy.

SERVING SUGGESTION

An ideal partner for baked fish dishes, as well as turkey or chicken in creamy sauces. Serve at 10°C.

TECHNICAL DATA

Alcohol content: 13% ABV

pH: 3,2

Total acidity: 6,4 g/L (expressed in tartaric acid)

AR: 1,3 g/L

FORMATS AVAILABLE: 75 cl/37,5cl

VINIFICATION

Pressing: Destemmed, without skin maceration

Type of fermentation: Alcoholic

Length of fermentation: 19 days

Fermentation temperature: 18°C

Aging: Without any type of wood

Bottling date: January 2021

Aging potential: Can be enjoyed immediately or stored for 3 to 5 years

2020 VINTAGE

The prolonged water shortage that affects much of the country, and that in Curicó reaches a 76% deficit compared to a normal year, plus the strong frosts that occurred between September and November of last year, also adding the high temperatures in months that did not were expected, greatly affected the yield levels of certain vineyards, and, consequently, the advancement of the estimated date for the present harvest. "It is related not only to the climatic conditions where there is drought, but also to the increase in temperatures in months like November, considered the warmest in the last 110 years in the central zone, and also in January, which was hotter than normal. In addition, there were frosts that we had in September, then that of October which was really powerful, and some in November in some sectors of the Maule, which significantly affected yields. Given the current scenario, the professional indicates that the acidity in the grapes has not dropped significantly, which is positive for a hot year.



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"We are concerned about not having too high a sugar build-up, therefore burning or too high alcohol levels, so that the wines don't feel as heavy, but we are satisfied with the results to date. This harvest has been rather complicated, because the effects of the weather have marked it remarkably, and have made it very different from all those that have lived, where you have to go to the fields a lot and have a special feeling with each area. In the case of the current harvest and the conditions in which it has occurred, it forces us to be much more present and to have a fine tune with the vineyard.



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