

SANTA DIGNA®

- CRUZ de los ANDES -



Chardonnay 2021

CENTRAL VALLEY

TYPE OF WINE: White wine

D.O.: Central Valley

VARIETIES: 100% Chardonnay

HARVEST DATE: From February 20 to March 22

TASTING NOTES

This Chardonnay has a subtle and delicate yellow color with greenish hints, stand out in ripe and tropical fruits, reminiscent of fruits such as mango, apricot, and fresh citrus notes.

On the palate it presents a great balance between mouthfeel 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: 3,1

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

AR: 1,4 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

2021 VINTAGE

The 2020 – 2021 vintage began with a calm winter, slightly higher temperatures than the previous vintage. In spring, frosts appear in the month of October, which lowered yields in some varieties of vineyards in the foothills of the Andes mountain range in the Curicó and Maule valleys. The summer was cool with about 1.5 to 2 cm lower than normal and at the end of January there were rains that kept us alert to avoid fungi such as botrytis. The 2021 vintage is considered cold, achieving slow maturity with good acidity and moderate alcohol.



Certificada
VIÑA SUSTENTABLE
Socialmente Responsable
www.sustentavid.org



MIGUEL TORRES Chile
Pioneer in Chile since 1979

MIGUEL TORRES CHILE | 100% FAMILY OWNED WINERY

www.migueltorres.cl