

# SANTA DIGNA®

- CRUZ de los ANDES -



## Chardonnay 2022

CENTRAL VALLEY

**TYPE OF WINE:** White wine

**D.O.:** Central Valley

**VARIETIES:** 100% Chardonnay

**HARVEST DATE:** From February 24 to April 1

### 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: 13,5% ABV

pH: 3,2

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

AR: 1,7 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: May 2022

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

### 2022 VINTAGE

The 2021-22 harvest season began on February 20 in Miguel Torres Chile and has presented unique conditions, where water scarcity is undoubtedly the most important factor. Among the favorable aspects is first of all the excellent phytosanitary condition and quality of the grapes, the absence of frost in spring and the absence of precipitation during harvest and flowering, allowing a great harvest opportunity, being able to obtain fresh and aromatic white wines and good acidity in all types of wines.

In short, a great and successful vintage.



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