

SANTA DIGNA®

- CRUZ de los ANDES -



Carménère 2018

CENTRAL VALLEY

VINTAGE: 2018
TYPE OF WINE: Red wine
D.O.: Central Valley
VARIETIES: 100% Carménère
HARVEST DATE: March 15th to May 3rd

TASTING NOTES

Cherry colour with fine mulberry aromas, and balsamic touches of eucalyptus that culminate in a sublime hint of mandarin oranges. Elegant on the palate with sweet tannins and nuances of leather and spices. Its ageing in French oak lends it a pleasant toasted background.

SERVING SUGGESTION

Perfect with veal and beef. A match for all dishes from fish to spicy sauces. Serve at 17° C.

TECHNICAL DATA

Alcohol content: 13.5% ABV
pH: 3.8
Total acidity: 4.9g/L (expressed in tartaric acid)
AR: 3.4 g/L

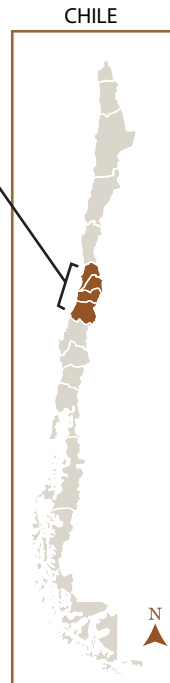
FORMATS AVAILABLE: 75 cl/37,5cl/18,75cl

VINIFICATION

Length of skin contact: 15 days
Type of fermentation: Alcoholic and malolactic
Length of fermentation: 6 days
Fermentation temperature: 26°C
Bottling date: December 2018
Aging: 50% of the wine, in barrels of third, fourth and more uses, for 6 months
Properly stored, the wine will hold its potential for the next: 5 years

2018 VINTAGE

The 2017–2018 season began with a very hot, sunny, and dry summer 2017. Spring 2017 was uneventful, with some rainfall, good conditions in terms of temperature and sun exposure, and no significant frost events. In the late spring, just before summer, the influence of the phenomenon known as La Niña became more noticeable. La Niña leads to a cooling of the Pacific Ocean, which brought about somewhat cooler-than-normal temperatures in December and the first few days of January. Spring saw good temperature and sunlight conditions throughout, followed by a mild summer.



Central Valley



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