

SANTA DIGNA®

- CRUZ de los ANDES -



Carménère 2021

CENTRAL VALLEY

TYPE OF WINE: Red wine

D.O.: Central Valley

VARIETIES: 100% Carménère

HARVEST DATE: From March 29 to April 25

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: 14% ABV

pH: 3.55

Total acidity: 4,8 g/L (expressed in tartaric acid)

AR: 3.0 g/L

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

VINIFICATION

Total Maceration: 15 days

Type of fermentation: Alcoholic and malolactic

Length of fermentation: 6 days

Fermentation temperature: 25°C

Bottling date: February 2022

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

Allergen information: Contains Sulphites

2021 VINTAGE

The 2020-2021 season 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 Curico and Maule valleys. The summer was cool with about 1.5 to 2 °C lower than normal and in late January there were rains that they kept us on our toes to avoid fungi like botrytis. The 2021 vintage is considered to be cold, achieving a maturity that allowed us to harvest the grapes without any trouble at their perfect point with good acidity and moderate alcohol.



MIGUEL TORRES Chile
Pioneer in Chile since 1979

MIGUEL TORRES CHILE | 100% FAMILY OWNED WINERY.

www.migueltorres.cl