

SANTA DIGNA®

- CRUZ de los ANDES -



Carmenère Reserve 2016

CENTRAL VALLEY

GRAPE VARIETIES: 100 % Carmenère

DATE GRAPES PICKED: From April 19th to May 2nd

ORIGIN: Central Valley

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 SUGGESTIONS

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

TECHNICAL DATA

Alcohol level: 13,5% Ph: 3.7

Acidity level: 4,7 grs./l (as tartaric) RS: 3,9 gr. /l.

FORMATS AVAILABLE: 75 cl

VINIFICATION

Number of days of skin contact: 19 days

Number of days of fermentation: 6 days

Fermentation temperature: 27°C

LENGTH AND TYPE OF AGEING

Aged for 6 months in French oak. Month wine was bottled: June 2017

AWARDS AND SCORES

Vintage 2011 - 90 Points, Descorchados 2013, Chile



MIGUEL TORRES Chile
Pioneer in Chile since 1979

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