

# SANTA DIGNA®

- CRUZ de los ANDES -



## Carmenère Reserve 2017

CENTRAL VALLEY

**GRAPE VARIETIES:** 100 % Carmenère

**DATE GRAPES PICKED:** From March 24th to April 22nd

**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: 4,8 grs./l (as tartaric) RS: 4,1 gr. /l.

**FORMATS AVAILABLE:** 75 cl

### VINIFICATION

Number of days of skin contact: 15 days

Number of days of fermentation: 5 days

Fermentation temperature: 26°C

### LENGTH AND TYPE OF AGEING

Aged for 6 months in French oak. 60% of the wine

Month wine was bottled: April 2018

### AWARDS AND SCORES

Vintage 2011 - 90 Points, Descorchados 2013, Chile



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Pioneer in Chile since 1979



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