

SANTA DIGNA®

- CRUZ de los ANDES -



Cabernet Sauvignon 2018

CENTRAL VALLEY

VINTAGE: 2018

TYPE OF WINE: Red wine

D.O.: Central Valley

VARIETIES: 100% Cabernet Sauvignon

HARVEST DATE: March 15th to April 30th

TASTING NOTES

Ruby colour with fiery reflections. Exquisite varietal aroma over rich hints of leather and liquorice. Silky tannins on the palate and an elegant finish.

SERVING SUGGESTION

Ideal with smoked cold cuts and sausages, poultry game, grilled and meat dishes. Serve at 18° C.

TECHNICAL DATA

Alcohol content: 13.5% ABV

pH: 3.6

Total acidity: 5.1g/L (expressed in tartaric acid)

AR: 1.9 g/L

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

VINIFICATION

Length of skin contact: 20 days

Type of fermentation: Alcoholic and malolactic

Length of fermentation: 6 days

Fermentation temperature: 24°C-26°C

Bottling date: March 2019

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.



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