

SANTA DIGNA®

- CRUZ de los ANDES -



Cabernet Sauvignon 2020

CENTRAL VALLEY

TYPE OF WINE: Red wine

D.O.: Central Valley

VARIETIES: 100% Cabernet Sauvignon

HARVEST DATE: March 26 and 27

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: 3.64

Total acidity: 4,7 g/L (expressed in tartaric acid)

AR: 3,0 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: 8 days

Fermentation temperature: 22°C-24°C

Bottling date: December 2021

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

2020 VINTAGE

The prolonged water shortage that has affected a large part of the country, plus the severe frosts that occurred between September and November 2019, also adding the high temperatures in months that were not expected, greatly affected the yield levels of certain vineyards, and, consequently, the advancement of the estimated date for this vintage. Given this scenario, it was logical to think that the acidity in the grape would be affected, which did not happen, favoring a very positive condition for a hot year, achieving slightly higher alcoholic degrees, but well balanced with the acidity obtaining red wines of very good quality



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