

# SANTA DIGNA®

- CRUZ de los ANDES -



## Cabernet Sauvignon 2021

CENTRAL VALLEY

**TYPE OF WINE:** Red wine  
**D.O.:** Central Valley  
**VARIETIES:** 100% Cabernet Sauvignon  
**HARVEST DATE:** From March 25 to April 10

### 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: 3.61  
Total acidity: 4,61 g/L (expressed in tartaric acid)  
AR: 3,0 g/L

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

### VINIFICATION

Length of skin contact: 18 days  
Type of fermentation: Alcoholic and malolactic  
Length of fermentation: 8 days  
Fermentation temperature: 22°C-24°C  
Bottling date: July 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



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