

# SANTA DIGNA®

- CRUZ de los ANDES -



## Cabernet Sauvignon 2022

CENTRAL VALLEY

**TYPE OF WINE:** Red

**D.O.:** Central Valley

**VARIETIES:** 100% Cabernet Sauvignon

**HARVEST DATE:** From March 18 to April 9

### 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: 3.58

Total acidity: 5,5 g/L (expressed in tartaric acid)

AR: 3,0 g/L

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

### VINIFICATION

Maceration time: 16 days

Alcoholic fermentation: 8 days at 24-26°C in stainless steel.

Malolactic fermentation: 73% in neutral French oak barrels, 27% in stainless steel.

Aging: 50% spends 6 months in neutral French oak barrels of three or more uses.

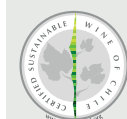
Bottling date: July 2023

Preserved in good condition, it will maintain its potential within the next: 5 years

Allergen Information: Contains Sulfites

### 2022 VINTAGE

The 2021-22 harvest season has been particularly challenging. We continue dragging the mega-drought condition of recent years, which makes the panorama increasingly complex, not only in dryland vineyards, but also in irrigated vineyards where water is no longer sufficient to cover the needs of the vineyard. Conditions during spring were mostly benign, with normal temperatures, but with some frosts in mountainous and coastal areas. These conditions determined uneven phenological states, so the evolution of maturity had to be closely monitored. The harvest season was warmer than 2021 and with lower productions, strongly determined by the lack of water. Intensive work had to be done in the winery to receive smaller batches given the unevenness of maturity in the fields. The wines for the 2021-22 harvest season are concentrated, with good tannins and correct acidity, exhibiting an interesting balance between freshness and maturity and moderate alcohol.



Certificada  
VIÑA SUSTENTABLE  
Socialmente Responsable  
[www.sustentavid.org](http://www.sustentavid.org)



**MIGUEL TORRES**  *Chile*  
Pioneer in Chile since 1979  
**MIGUEL TORRES CHILE** | 100% FAMILY OWNED WINERY.

[www.migueltorres.cl](http://www.migueltorres.cl)