

# SANTA DIGNA®

- CRUZ de los ANDES -



## Cabernet Sauvignon Reserve 2016

CENTRAL VALLEY

**GRAPE VARIETIES:** 100% Cabernet Sauvignon

**DATE GRAPES PICKED:** From April 1th to 30th

**ORIGIN:** Central Valley

### 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 SUGGESTIONS

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

### TECHNICAL DATA

Alcohol level: 13,5% Ph: 3.6

Acidity level: 5.0 grs. /l (as tartaric) RS: 3,7 grs. /l.

**FORMATS AVAILABLE:** 75 cl

### VINIFICATION

Number of days of skin contact: 18 days

Number of days of fermentation: 6 days

Fermentation temperature: 25°C

### LENGTH AND TYPE OF AGEING

Aged for 6 months in French oak

Month wine was bottled: December 2017

### AWARDS AND SCORES

Vintage 2014 - 91 Points, Mesa de Cata La Cav 2017, Chile

Vintage 2014 - 90 Points, Descorchados 2015, Chile

Vintage 2012 - 90 Points, Guía Mujer Y Vino 2014, Chile



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