

SANTA DIGNA®

- CRUZ de los ANDES -



Cabernet Sauvignon Rosé Reserve 2017

CENTRAL VALLEY

GRAPE VARIETIES: Cabernet Sauvignon

DATE GRAPES PICKED: From March 15th to April 15th

ORIGIN: Central Valley

TASTING NOTES

Cherry colour. Perfumed notes of plum and strawberry with hints of grapefruit. Full-bodied with fine acidity on the palate. Elegant and sensual with a prolonged aftertaste.

SERVING SUGGESTIONS

Excellent as an aperitif or cured meat (e.g.ham, sausages and salami), and many pasta and vegetable dishes. Superb with oriental food. Serve at 8 – 10°C.

TECHNICAL DATA

Alcohol level: 13% Ph: 2,9

Acidity level: 7,4 grs. /l (as tartaric) RS: 7,1grs. /l.

FORMATS AVAILABLE: 75 cl

VINIFICATION

Number of hours of skin contact: 16 hours

Number of days of fermentation: 18 days

Fermentation temperature: 17°C

LENGTH AND TYPE OF AGEING

No oak ageing

AWARDS AND SCORES

Vintage 2015 -Double Gold Medal, Sakura Japan Women's Wine Awards 2016 - Japan

Vintage 2014 - Best Rosé of the Year, Revista Internacional Vini Finlandia 2016 - Finland



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