

# SANTA DIGNA®

- CRUZ de los ANDES -



## Cabernet Sauvignon Rosé 2019

CENTRAL VALLEY

VINTAGE: 2019

TYPE OF WINE: Pink wine

D.O.: Central Valley

VARIETIES: 100% Cabernet Sauvignon

HARVEST DATE: March 15th to April 15th

### 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 SUGGESTION

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 content: 13,5% ABV

pH: 2.9

Total acidity: 7.9g/L (expressed in tartaric acid)

AR: 5.0 g/L

FORMATS AVAILABLE: 75 cl/37,5cl

### VINIFICATION

Pressing: Destemming, 4 hours maceration

Type of fermentation: Alcoholic, no malolactic fermentation

Length of fermentation: 19 days

Fermentation temperature: 16°C-17°C

Bottling date: May 2019

Properly stored, the wine will hold its potential for the next: Ready to drink

### 2019 VINTAGE

The 2019 vintage saw an uneventful growing season, with less rainfall than normal, but climate conditions that generally favored a good harvest. The white wines are elegant, lush, with slightly lower acidity than the 2018 vintage, and less herbal in character. The red wines are moderate in alcohol, with more volume on the palate and better phenolic ripeness. Generally speaking, the 2019 vintage is a VERY GOOD YEAR.



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