

SANTA DIGNA®

- CRUZ de los ANDES -



Cabernet Sauvignon Rosé 2021

CENTRAL VALLEY

TYPE OF WINE: Pink wine

D.O.: Central Valley

VARIETIES: 100% Cabernet Sauvignon

HARVEST DATE: February 26 to April 14

TASTING NOTES

Ripe cherry color, striking, cheerful and very elegant. Notes scented with plum and strawberry (strawberry), cherry, with notes of grapefruit. In the mouth it has a good body and fine acidity. Elegant and delicate evolution with a great balance in the mouth, aftertaste refreshing and fresh.

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: 3,0

Total acidity: 6,3 g/L (expressed in tartaric acid)

AR: 4,1 g/L

FORMATS AVAILABLE: 75 cl/37,5cl

VINIFICATION

Pressing: Destemming, 4 hours maceration at low temperature

Type of fermentation: Alcoholic, no malolactic fermentation

Length of fermentation: 19 days

Fermentation temperature: 16°C-18°C

Bottling date: June 2021

Aging: Without any type of wood

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

2021 VINTAGE

The 2020-2021 vintage began with a calm winter, temperatures somewhat higher than the previous vintage. In spring, frosts appear in the month of October that lowered the 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 around 1.5 to 2 °C lower than normal and at the end of January there were rains that kept us alert to avoid fungi such as botrytis. The 2021 vintage is considered cold, achieving a slow maturity with good acidities, moderate alcohols. A vintage where the most benefited grapes were those of the coastal dry land.



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