

SANTA DIGNA®

- CRUZ de los ANDES -



Cabernet Sauvignon Rosé 2022

CENTRAL VALLEY

TYPE OF WINE: Pink wine

D.O.: Central Valley

VARIETIES: 100% Cabernet Sauvignon

HARVEST DATE: From March 4 to 21

TASTING NOTES

This wine is a classic of the rosés, it highlights a ripe cherry color, striking pink, cheerful and very elegant. On the nose there are notes of fruits such as plum, strawberry, cherry, and some citrus notes reminiscent of grapefruit. On the palate it has good body and fine acidity, elegant and delicate evolution with a great balance on the palate, which leaves us with a fresh and refreshing finish, a rosé to enjoy.

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: 14% ABV

pH: 3,0

Total acidity: 6,4 g/L (expressed in tartaric acid)

AR: 4,2 g/L

FORMATS AVAILABLE: 75 cl/37,5cl

VINIFICATION

Pressing: Destemming, 3 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 2022

Aging: Without any type of wood

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

2021 VINTAGE

The 2021-22 harvest season began on February 20 in Miguel Torres Chile and has presented unique conditions, where water scarcity is undoubtedly the most important factor. Among the favorable aspects is first of all the excellent phytosanitary condition and quality of the grapes, the absence of frost in spring and the absence of precipitation during harvest and flowering, allowing a great harvest opportunity, being able to obtain fresh and aromatic white wines and good acidity in all types of wines.

In short, a great and successful vintage.



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