# SANTA DIGNA.

- CRUZ de los ANDES -





CENTRAL VALLEY

**VINTAGE: 2018** 

TYPE OF WINE: Red wine D.O.: Central Valley VARIETIES: 100% Merlot

HARVEST DATE: March 10th to April 10th

#### **TASTING NOTES**

Merlot is definetly a grape variety that has adapted to Chile with great success. Following several years of experimentation, we decided to introduce plantations into several climates, from the torrid coastal strip to the coolest of areas, Río Claro. By blending these different origins we obtain a Merlot with great aromatic intensity, plum and blackberry jam mixed with spicy hints of vanilla and liquorice. A very attractive and elegant palate, enriched with toasted notes acquired through its oak ageing and a long aftertas-te with lingering spices.

#### **SERVING SUGGESTION**

A fine accompaniment to pulses, white meats and even backed, grilled or fried fish as conger eel or Chilean reineta.

## **TECHNICAL DATA**

Alcohol content: 14.0% ABV

pH: 3.6

Total acidity: 5.21g/L (expressed in tartaric acid)

AR: 1.9g/L

FORMATS AVAILABLE: 75 cl/37,5cl/

### VINIFICATION

Length of skin contact: 10 days

Type of fermentation: Alcoholic and malolactic

Length of fermentation: 6 days Fermentation temperature: 25°C

Bottling date: July 2019

Aging: 50% of the wine, in barrels of third, fourth and more uses, for 6

months

Properly stored, the wine will hold its potential for the next: 5 years

## 2018 VINTAGE

The 2017–2018 season began with a very hot, sunny, and dry summer 2017. Spring 2017 was uneventful, with some rainfall, good conditions in terms of temperature and sun exposure, and no significant frost events. In the late spring, just before summer, the influence of the phenomenon known as La Niña became more noticeable. La Niña leads to a cooling of the Pacific Ocean, which brought about somewhat cooler-than-normal temperatures in December and the first few days of January. Spring saw good temperature and sunlight conditions throughout, followed by a mild summer.

