

SANTA DIGNA®

- CRUZ de los ANDES -



Merlot 2021

CENTRAL VALLEY

TYPE OF WINE: Red wine

D.O.: Central Valley

VARIETIES: 100% Merlot

HARVEST DATE: From April 27 to 29

TASTING NOTES

Delicate red color, with violet tints, aromas of fruit such as plums, and blackberries mixed with notes of vanilla. On the palate it is juicy and elegant, with toasted notes provided by aging in oak and a long and intense aftertaste.

SERVING SUGGESTION

Perfect for pasta or spicy sauces. Roasted or grilled meats, for exotic meals. Serve at 17°C

TECHNICAL DATA

Alcohol content: 14% ABV

pH: 3.62

Total acidity: 4,8 g/L (expressed in tartaric acid)

AR: 3,0 g/L

FORMATS AVAILABLE: 75 cl/37,5cl/

VINIFICATION

Length of skin contact: 14 days

Type of fermentation: Alcoholic and malolactic

Length of fermentation: 9 days

Fermentation temperature: 22°C- 24°C

Aging: 50% of the wine goes through French oak of third or more uses for 6 months

Aging potential: It can be enjoyed immediately or stored for 5 years.

Bottling date: May 2022

Allergen Information: Contains Sulphites

2021 VINTAGE

The 2020-2021 season began with a calm winter, slightly higher temperatures than the previous vintage. The summer was cool with about 1.5 to 2 °C lower than normal and in late January there were rains that kept us alert to avoid fungi such as botrytis. The 2021 vintage is considered to be cold, achieving a maturity that allowed us to harvest the grapes without any trouble at their perfect point with good acidity and moderate alcohol.



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