

SANTA DIGNA®

- CRUZ de los ANDES -



Merlot 2022

CENTRAL VALLEY

TYPE OF WINE: Red wine

D.O.: Central Valley

VARIETIES: 100% Merlot

HARVEST DATE: From April 27 to 29

TASTING NOTE

Delicate red color, with shades of violet. Aromas of fruit such as plum and blackberry mixed with touches of vanilla. Juicy and elegant on the palate, with toasted notes provided by the aging in oak, and a long, intense end note.

SERVING SUGGESTION

Perfect with pasta dishes or flavorful sauces, roasted or grilled meats, and exotic cuisine. Serve at 17°C.

TECHNICAL DETAILS

Alcohol content: 14% ABV

pH: 3.59

Total acidity: 5,1 g/L (tartaric acid)

Residual sugar: 3,0 g/L

FORMATS AVAILABLE: 75 cl/37,5cl/

WINEMAKING

Total maceration: 14 days

Types of fermentation: Alcoholic and malolactic Length of fermentation: 9 days

Fermentation temperature: 22°C–24°C

Aging: 50% of the wine in third-use or older barrels for 6 months.

Aging potential: Can be enjoyed immediately or laid down for 5 years.

Bottling date: November 2022

Allergy advice: Contains sulfites.

2022 VINTAGE

The 2021–2022 vintage was particularly challenging. The mega drought of recent years has persisted, making the situation increasingly difficult, not only in rainfed vineyards but now also in irrigated vineyards where there is no longer enough water to cover the needs of the vines. The spring was mostly mild, with normal temperatures, but some frosts in mountain and coastal areas. These conditions resulted in uneven phenological stages, which meant the evolution of the ripening had to be followed very closely. This vintage was warmer than 2021 and yields were lower, heavily impacted by the lack of water. Intense work had to be done in the winery to receive smaller batches given the unevenness of the ripening in the vineyards. The wines from the 2021–2022 vintage are concentrated, with good tannin and appropriate acidity, displaying an interesting balance between freshness and ripeness.



MIGUEL TORRES Chile

MIGUEL TORRES CHILE | 100% FAMILY OWNED WINERY.

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