

SANTA DIGNA®

- CRUZ de los ANDES -



Merlot Reserve 2016

CENTRAL VALLEY

GRAPE VARIETIES: 100% Merlot

DATE GRAPES PICKED: From March 29th to April 30th

ORIGIN: Central Valley

TASTING NOTES

Merlot is definitely 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 aftertaste with lingering spices.

SERVING SUGGESTIONS

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

TECHNICAL DATA

Alcohol level: 13,5 % Ph: 3.6

Acidity level: 4.8 grs. /l. (as tartaric) RS: 4,5 gr. /l.

FORMATS AVAILABLE: 75 cl

VINIFICATION

Number of days of skin contact: 17 days

Number of days of fermentation: 7 days

Fermentation temperature: 26°C

LENGTH AND TYPE OF AGEING

Aged for 6 months in french oak, 60% of the wine.

Month wine was bottled: June 2017



MIGUEL TORRES  Chile
Pioneer in Chile since 1979

MIGUEL TORRES CHILE | 100% FAMILY OWNED WINERY

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