

# SANTA DIGNA®

- CRUZ de los ANDES -



## Pinot Noir 2015

CASABLANCA VALLEY

**GRAPE VARIETIES:** 100% Pinot Noir

**DATE GRAPES PICKED:** April 8th

**ORIGIN:** Casablanca Valley

### TASTING NOTES

Intense and elegant aromas, with elements of cherry and spices. The palate is delicate, fresh, with notes of vanilla.

### SERVING SUGGESTIONS

Ideal with fish, game meats and mushroom sauces.

### TECHNICAL DATA

Alcohol level: 13,5 % PH: 3,6

Acid level: 4,8 grs. /l (as tartaric) AR: 2,0 gr./l.

**FORMATS AVAILABLE:** 75 cl

### VINIFICATION

Number of days of skin contact: 6 days

Number of days of fermentation: 5 days

Fermentation temperature: 26 C°

### LENGTH AND TYPE OF AGEING

Aged for 6 months in French Nevers oak (2nd and 3rd year), 80% of the wine.

Month wine was bottle: September 2017

### AWARDS AND SCORES

Vintage 2013 - Gold Medal, Selections Mondiales de Vins 2016, Canada

Vintage 2012 - 90 Points, Mesa de Cata La Cav, Chile

Vintage 2012 - 90 Points, Guía Mujer y Vino 2014, Chile



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