

# SANTA DIGNA®

- CRUZ de los ANDES -



## Sauvignon Blanc 2020

CASABLANCA VALLEY

VINTAGE: 2020

TYPE OF WINE: White wine

D.O.: Casablanca Valley

VARIETIES: 100% Sauvignon Blanc

HARVEST DATE: February 19 to 20

### TASTING NOTES

A fresh, pale gold colour, with a blend of aromas reminiscent of ripe, tropical fruits, over underlying hints of apple and fennel. Silky on the palate with a good acid structure and prolonged finish.

### SERVING SUGGESTION

Can be taken as an aperitif or with fish, baked in mild sauces. Best served at 10°C.

### TECHNICAL DATA

Alcohol content: 13% ABV

pH: 3.2

Total acidity: 6,4g/L (expressed in tartaric acid)

AR: 1,3 g/L

FORMATS AVAILABLE: 75 cl/37,5cl/18,75cl

### VINIFICATION

Maceration: Destemming, skin maceration at low temperature for 2 to 3 hours

Type of fermentation: Alcoholic

Length of fermentation: 18 days

Fermentation temperature: 14°C

Aging: Without any type of wood

Aging potential: Can be enjoyed immediately or stored for 3 to 5 years

### 2020 VINTAGE

The prolonged water shortage that affects much of the country, and that in Curicó reaches a 76% deficit compared to a normal year, plus the strong frosts that occurred between September and November of last year, also adding the high temperatures in months that did not were expected, greatly affected the yield levels of certain vineyards, and, consequently, the advancement of the estimated date for the present harvest. "It is related not only to the climatic conditions where there is drought, but also to the increase in temperatures in months like November, considered the warmest in the last 110 years in the central zone, and also in January, which was hotter than normal. In addition, there were frosts that we had in September, then that of October which was really powerful, and some in November in some sectors of the Maule, which significantly affected yields. Given the current scenario, the professional indicates that the acidity in the grapes has not dropped significantly, which is positive for a hot year. "We are concerned about not having too high a sugar build-up,



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therefore burning or too high alcohol levels, so that the wines don't feel as heavy, but we are satisfied with the results to date. This harvest has been rather complicated, because the effects of the weather have marked it remarkably, and have made it very different from all those that have lived, where you have to go to the fields a lot and have a special feeling with each area. In the case of the current harvest and the conditions in which it has occurred, it forces us to be much more present and to have a fine tune with the vineyard.



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