

# SANTA DIGNA®

- CRUZ de los ANDES -



## Sauvignon Blanc 2022

CASABLANCA VALLEY

**TYPE OF WINE:** White wine  
**D.O.:** Casablanca Valley  
**VARIETIES:** 100% Sauvignon Blanc  
**HARVEST DATE:** March 24 to April 8

### TASTING NOTES

Very delicate pale yellow color, with hints of green, on the nose that mixture of tropical fruits stands out, with notes of green apples and tomato leaves, aromas that mix with each other and give rise to this aroma so characteristic of the Santa Digna line. On the palate it is silky, fresh, with very good structure and a long and pleasant 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: 13,5% ABV  
pH: 3,2  
Total acidity: 6,4g/L (expressed in tartaric acid)  
AR: 2,3 g/L

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

### VINIFICATION

Maceration: Destemming, skin maceration at low temperature for 2 hours  
Type of fermentation: Alcoholic  
Length of fermentation: 16 days  
Fermentation temperature: 12°C - 16°C  
Aging: Without any type of wood  
Bottling date: June 2022  
Aging potential: Can be enjoyed immediately

### 2022 VINTAGE

The 2021-22 harvest season began on February 20 in Miguel Torres Chile and has presented unique conditions, where water scarcity is undoubtedly the most important factor. Among the favorable aspects is first of all the excellent phytosanitary condition and quality of the grapes, the absence of frost in spring and the absence of precipitation during harvest and flowering, allowing a great harvest opportunity, being able to obtain fresh and aromatic white wines and good acidity in all types of wines. In short, a great and successful vintage.



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Pioneer in Chile since 1979

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