

SANTA DIGNA®

- CRUZ de los ANDES -



Sauvignon Blanc Reserve 2016

CENTRAL VALLEY

GRAPE VARIETIES: Sauvignon Blanc

DATE GRAPES PICKED: From February 20th to March 20th

ORIGIN: Central Valley

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 SUGGESTIONS

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

TECHNICAL DATA

Alcohol level: 13% Ph: 3,2

Acidez Total: 6,3 grs. /l (as tartaric) RS:1,5

FORMATS AVAILABLE: 75 cl

VINIFICATION

Number of hours of skin contact: 1 Hours.

Number of days of fermentation: 17 days

Fermentation temperature: 17°C

LENGTH AND TYPE OF AGEING

No oak ageing

Month wine was bottle: June 2017



AWARDS AND SCORES

Vintage 2014 - 90 Points, Mesa de Cata La Cav 2017, Chile

Vintage 2014 - 90 Points, Descorchados 2015, Chile

Vintage 2013 - 90 Points, Guía Mujer Y Vno 2014, Chile

Vintage 2012 - 90 Points, Descorchados 2013, Chile



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