

# SANTA DIGNA®

- CRUZ de los ANDES -



## Syrah 2019

CENTRAL VALLEY

VINTAGE: 2019

TYPE OF WINE: Red wine

D.O.: Central Valley

VARIETIES: 100% Syrah

HARVEST DATE: April 1 to 10th

### TASTING NOTES

Bruised and intense color. Aromas of small black fruits, violet and redcurrant. The aging in French oak, provides fine toasted and vanilla funds

### SERVING SUGGESTION

The perfect accompaniment for pasta and seasoned sauces, roas-ted and grilled meats, and exotic dishes.

### TECHNICAL DATA

Alcohol content: 14.0% ABV

pH: 3.4

Total acidity: 6,07 g/L (expressed in tartaric acid)

AR: 1,4 g/L

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

### VINIFICATION

Length of skin contact: 12 days

Type of fermentation: Alcoholic and malolactic

Length of fermentation: 6 days

Fermentation temperature: 24°C

Bottling date: February 2020

Aging: 50% of the wine, in barrels of third, fourth and more uses, for 6 months

Properly stored, the wine will hold its potential for the next: 5 years

### 2019 VINTAGE

The 2019 vintage saw an uneventful growing season, with less rainfall than normal, but climate conditions that generally favored a good harvest. The white wines are elegant, lush, with slightly lower acidity than the 2018 vintage, and less herbal in character. The red wines are moderate in alcohol, with more volume on the palate and better phenolic ripeness. Generally speaking, the 2019 vintage is a VERY GOOD YEAR.



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