

SANTA DIGNA®

- CRUZ de los ANDES -



Syrah 2020

CENTRAL VALLEY

VINTAGE: 2020

TYPE OF WINE: Red wine

D.O.: Central Valley

VARIETIES: 100% Syrah

HARVEST DATE: From March 4 to 10

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, roasted and grilled meats, and exotic dishes.

TECHNICAL DATA

Alcohol content: 14.0% ABV

pH: 3.3

Total acidity: 5,8 g/L (expressed in tartaric acid)

AR: 1,5 g/L

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

VINIFICATION

Length of skin contact: 11 days

Type of fermentation: Alcoholic and malolactic

Length of fermentation: 6 days

Fermentation temperature: 24°C-26°C

Bottling date: February 2021

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 to 6 years

2020 VINTAGE

The prolonged water shortage that has affected much of the country, plus the severe frosts that occurred between September and November 2019, also adding the high temperatures in months that were not expected, greatly affected the yield levels of certain vineyards, and, consequently, the advancement of the estimated date for this vintage. Given this scenario, it was logical to think that the acidity in the grapes would be affected, which did not happen, creating a very positive condition for a hot year.



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