

SANTA DIGNA®

- CRUZ de los ANDES -



Sauvignon Blanc De Alcoholised Wine Reserve 2021

CENTRAL VALLEY

GRAPE VARIETIES: Sauvignon Blanc

DATE GRAPES PICKED: From March 10 to 30

ORIGIN: Central Valley

TASTING NOTES

Exhibits a fresh color of light gold and a symphony of aromas that bring to mind ripening tropical fruits over a base of apples and fennel. The palate is silky with a good acidic structure. The dealcoholization process only extracts alcohol maintaining all the aroma and flavor of the wine.

SERVING SUGGESTIONS

Good as an aperitif, salads, fish without sauce. Serve at 10°C

TECHNICAL DATA

Alcohol level: 0,5% Ph: 2,9

Acidez Total: 8,5 grs. /l (as tartaric) RS: 45 gr./l.

FORMATS AVAILABLE: 75 cl

VINIFICATION

Pressing: Destemming

Types of fermentation: Alcoholic

Fermentation time: 19 days

Fermentation temperature: 14 °C

Dealcoholized: At the end of all its processes, the wine undergoes a dealcoholization process.

Aging potential: Ready to drink

Bottled date: June 2021

LENGTH AND TYPE OF AGEING

No oak ageing

2021 VINTAGE

The 2020-2021 vintage began with a calm winter, temperatures somewhat higher than the previous vintage. In spring, frosts appear in the month of October that lowered the yields in some varieties of vineyards in the foothills of the Andes mountain range in the Curico and Maule valleys. The summer was cool with around 1.5 to 2 °C lower than normal and at the end of January there were rains that kept us alert to avoid fungi such as botrytis. The 2021 vintage is considered cold, achieving a slow maturity with good acidity, moderate alcohols. A vintage where the most benefited grapes were those of the coastal dry land.



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