

# SANTA DIGNA®

- CRUZ de los ANDES -



## Sauvignon Blanc Alcohol Free 2022

CENTRAL VALLEY

**GRAPE VARIETIES:** Sauvignon Blanc

**DATE GRAPES PICKED:** March 10, 2022

**ORIGIN:** Central Valley

### TASTING NOTE

It exhibits a fresh pale gold color and a harmony of aromas reminiscent of tropical fruits on green apple backgrounds. Silky, elegant palate, round in the mouth, with good acid structure and a very good balance.

### SERVING SUGGESTIONS

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

### TECHNICAL DETAILS

Alcohol level: 0,5% Ph: 2,91

Acidez Total: 8,47 grs./l (as tartaric) RS: 42,4 gr./l.

**FORMATS AVAILABLE:** 75 cl

### WINEMAKING

Maceration Time: Without maceration, destemming

Alcoholic Fermentation: With selected yeast, fermentation temperature 12 to 16°C

Malolactic Fermentation: Without malolactic fermentation

Aging: Without any type of wood

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

Bottling date: September 2022

Kept in good condition it will maintain its potential within the following:  
Ready to drink

Allergy advice: Contains sulfites and E-242

### 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 firstly the excellent phytosanitary condition and quality of the grapes, 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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