

SANTA DIGNA®

- CRUZ de los ANDES -



Cabernet Sauvignon 2019

CENTRAL VALLEY



TYPE OF WINE: Red wine
D.O.: Central Valley
VARIETIES: 100% Cabernet Sauvignon
HARVEST DATE: April 5, 10 and 11

TASTING NOTES

Ruby colour with fiery reflections. Exquisite varietal aroma over rich hints of leather and liquorice. Silky tannins on the palate and an elegant finish.

SERVING SUGGESTION

Ideal with smoked cold cuts and sausages, poultry game, grilled and meat dishes. Serve at 18° C.

TECHNICAL DATA

Alcohol content: 13.5% ABV
pH: 3.65
Total acidity: 4,8 g/L (expressed in tartaric acid)
AR: 3,0 g/L

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

VINIFICATION

Length of skin contact: 20 days
Type of fermentation: Alcoholic and malolactic
Length of fermentation: 6 days
Fermentation temperature: 22°C-24°C
Bottling date: Abril 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 years

2019 VINTAGE

The 2018-2019 season was quite benign except for the continuation of the mega drought that has afflicted Chile in recent years. Particularly in the southern zone, spring frosts were recorded that decreased production and delayed the phenological stages of the plants. As summer entered, we had temperatures well above normal towards the end of January and throughout February, which forced the harvest date to be brought forward to keep the acidity of the grapes vibrant.



VEGAN



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