

SANTA DIGNA®

- CRUZ de los ANDES -



Sauvignon Blanc 2021

CASABLANCA VALLEY

TYPE OF WINE: White wine
D.O.: Casablanca Valley
VARIETIES: 100% Sauvignon Blanc
HARVEST DATE: From February 19 to 20

TASTING NOTES

Very delicate pale yellow color, with hints of green, on the nose that mixture of tropical fruits stands out, with notes of green apples and tomato leaves, aromas that mix with each other and give rise to this aroma so characteristic of the Santa Digna line. On the palate it is silky, fresh, with very good structure and a long and pleasant finish.

SERVING SUGGESTION

Can be taken as an aperitif or with fish, baked in mild sauces. Best served at 10°C.

TECHNICAL DATA

Alcohol content: 13% ABV
pH: 3.3
Total acidity: 6,3g/L (expressed in tartaric acid)
AR: 1,1 g/L

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

VINIFICATION

Maceration: Destemming, skin maceration at low temperature for 2 hours
Type of fermentation: Alcoholic
Length of fermentation: 16 days
Fermentation temperature: 12°C - 16°C
Aging: Without any type of wood
Bottling date: July 2021
Aging potential: Can be enjoyed immediately

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 valley. 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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