

SANTA DIGNA®

- CRUZ de los ANDES -



Gewürztraminer Reserve 2018

CENTRAL VALLEY

GRAPE VARIETIES: Gewürztraminer

DATE GRAPES PICKED: From February 20th to March 5th

ORIGIN: Central Valley

TASTING NOTES

Yellow colour. Classic honey-and-flowers bouquet. A fine full-bodied wine, with tropical fruit and perfumed character balanced by a bite of acidity.

SERVING SUGGESTIONS

It is an ideal match for shellfish (particularly oysters) and most fish dishes. Serve at 7- 9.

TECHNICAL DATA

Alcohol level: 14% Ph: 3,25

Acidity level: 5,4 grs. /L (as tartaric) RS: 1,9 gr. /L.

FORMATS AVAILABLE: 75 cl

VINIFICATION

Pressing: Destemming, no maceration

Type of fermentation: Alcoholic

Length of fermentation: 20 days

Fermentation temperature: 16°C

Bottling date: June 2019

Aging: No oak ageing

Properly stored, the wine will hold its potential for the next: 5 years

VINTAGE 2018

The 2017–2018 season began with a very hot, sunny, and dry summer 2017. Spring 2017 was uneventful, with some rainfall, good conditions in terms of temperature and sun exposure, and no significant frost events. In the late spring, just before summer, the influence of the phenomenon known as La Niña became more noticeable. La Niña leads to a cooling of the Pacific Ocean, which brought about somewhat cooler-than-normal temperatures in December and the first few days of January. Spring saw good temperature and sunlight conditions throughout, followed by a mild summer.



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