

# SANTA DIGNA®

- CRUZ de los ANDES -

## CABERNET SAUVIGNON ROSÉ



**VINTAGE:** 2019

**VARIETIES:** 100% Cabernet Sauvignon

**HARVEST:** from march 15th to april 15th

**D.O:** Central Valley

### TASTING NOTE

Ripen cherry color, very elegant. Scented notes of plum and strawberry on grapefruit backgrounds. Palate with great body and fine evolution towards a prolonged post-taste.

### SERVING SUGGESTION

Excellent in appetizer. Ideal with pasta with meat or tomato sauce and certain vegetables. Sublime with oriental cuisine. Serve at 8 ° to 10 ° C

### TECHNICAL INFORMATION

Alc.º: 13,5% PH: 2,9

Acidity total: 7,9grs. /l (tartárico) RS:5,0 grs/l.

**AVAILABLE FORMATS:** 75 cl, 37,5cl

### ELABORATION

Pressing: destemming, maceration 4 hours

Fermentation type: alcoholic, without malolactic fermentation.

Fermentation time: 19 days

Fermentation temperature: 16-17 ° C

### AGEING

No ageing

Bottling date: May 2019

### STORYTELLING

Santa Digna is the first wine made by Familia Torres in Chile. With more than 40 years of history, Santa Digna wines are certified Fair Trade, which allows us to deliver a quality wine made under transparency, dialogue and respect. Currently, Miguel Torres Chile is the largest winery with the Fair Trade certification in Chile, and with this we guarantee a better condition for the small growers of the Central Valley.

\*Contiene sulfitos

### HARVEST:

The 2019 harvest has been a calm season, with below-normal rainfall, but with climates that have favored the harvest in general. Whites are elegant, rich in mouth, with acidity slightly lower than 2018 and less herbal character. The reds have moderate alcohols, with more volume in the mouth and better phenolic maturity. In general, 2019 is considered a VERY GOOD YEAR.



MIGUEL TORRES

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