

# SANTA DIGNA®

- CRUZ de los ANDES -

## Cabernet Sauvignon Rosé 2020

CENTRAL VALLEY



Central Valley



**VINTAGE:** 2020

**TYPE OF WINE:** Pink wine

**D.O.:** Central Valley

**VARIETIES:** 100% Cabernet Sauvignon

### TASTING NOTES

Ripe cherry color, striking, cheerful and very elegant. Notes scented with plum and strawberry (strawberry), cherry, with notes of grapefruit. In the mouth it has a good body and fine acidity. Elegant and delicate evolution with a great balance in the mouth, aftertaste refreshing and fresh.

### SERVING SUGGESTION

Excellent as an aperitif or cured meat (e.g.ham, sausages and salami), and many pasta and vegetable dishes. Superb with oriental food. Serve at 8 – 10°C.

### TECHNICAL DATA

Alcohol content: 13,5% ABV

pH: 3,0

Total acidity: 6,5 g/L (expressed in tartaric acid)

AR: 5.1 g/L

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

### VINIFICATION

Pressing: Destemming, 4 hours maceration at low temperature

Type of fermentation: Alcoholic, no malolactic fermentation

Length of fermentation: 18 days

Fermentation temperature: 16°C-18°C

Bottling date: May 2020

Aging: Without any type of wood

Properly stored, the wine will hold its potential for the next: Ready to drink

### 2020 VINTAGE

The prolonged water shortage that affects much of the country, and that in Curicó reaches a 76% deficit compared to a normal year, plus the heavy frosts that occurred between September and November last year, also adding the high temperatures in months that did not expected, greatly affected the performance levels of certain vineyards, and, consequently, the advance of the estimated date for the present harvest. "It is related not only by the climatic conditions where there is drought, but also by the increase in temperatures in months such as November, considered the warmest in the last 110 years in the central zone, and also in January, which was hotter than normal. In addition, there were frosts that we had in September, then the October that was really powerful, and some in November in some sectors of the Maule, which significantly affected yields. Given the current scenario, the professional indicates that the acidity in the grape has not decreased significantly,



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which is positive for a hot year. "We are concerned about not having sugar accumulation too high, therefore, alcohol levels on fire or too high, so that the wines do not feel as heavy, but we are satisfied with the results to date. This vintage has been rather complicated, because the effects of the weather have marked it remarkably, and have made it very different from all the ones it has had to live, where you have to go a lot to the field and have a special feeling with each area. In the case of the current harvest and the conditions in which it has occurred, it forces us to be much more present and to have a fine harmony with the vineyard.



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