

# SANTA DIGNA®

- CRUZ de los ANDES -



## Syrah Reserve 2016

CENTRAL VALLEY

**GRAPE VARIETIES:** Syrah

**DATE GRAPES PICKED:** From April 19th to 21st

**ORIGIN:** Central Valley

### TASTING NOTES

Since reaching Chile in 1979, we have conducted some interesting viticultural experiments with different grape varieties. One of these, Shiraz, did not appear to really thrive in Curicó so after a few years we tried planting it in Linares, 140 km further south. There, growing in poor, well-drained soils, Shiraz provides low-yield but excellent harvests. Enjoy its intense, purple colour and its aroma with hints of small black fruits, violet and redcurrant.

### SERVING SUGGESTIONS

The perfect accompaniment for pasta and seasoned sauces, roasted and grilled meats, and exotic dishes.

### TECHNICAL DATA

Alcohol level: 13,5% Ph: 3,5

Acidity level: 5,0 grs. /l (as tartaric) RS: 5,0 gr/l.r. /l.

**FORMATS AVAILABLE:** 75 cl

### VINIFICATION

Number of days of skin contact: 15 days

Number of days of fermentation: 7 days

Fermentation temperature: 26°C

### LENGTH AND TYPE OF AGEING

Aged for 6 months in French oak, 80% of the wine.

Bottling date: October 2017



MIGUEL TORRES Chile  
Pioneer in Chile since 1979

MIGUEL TORRES CHILE | 100% FAMILY OWNED WINERY

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