

# Santa Digna Cabernet Sauvignon

**GRAPE VARIETIES:** 100% cabernet Sauvignon

**DATE GRAPES PICKED:** From March 26th to May 3rd

**ORIGIN:** Central Valley

**VINIFICATION:**

Number of days of skin contact: 20 days

Number of days of fermentation: 7 days

Fermentation temperature: 25°C-28°C

**LENGTH AND TYPE OF AGEING:**

Aged for 06 months in French oak

Month wine was bottled: May 2013

**TECHNICAL DATA:**

Alcohol level: 14 %      PH: 3.6

Acidity level: 4.9 grs. /l (as tartaric)      RS: 4, 0 grs. /l.

**FORMATS AVAILABLE:** 18.75 cl / 37.5 cl / 75 cl.

**TASTING NOTES**

Ruby colour with fiery reflections. Exquisite varietal aroma over rich hints of leather and liquorice. Silky tannins on the palate and an elegant finish.

**SERVING SUGGESTIONS**

Ideal with smoked cold cuts and sausages, poultry game, grilled and meat dishes. Serve at 18° C.

**AWARDS AND SCORES**

Gold Medal, Mundus Vini Germany , Vintage 2009

Gold Medal, Catad'or Grand W Chile, Vintage 2009

Gold Medal, Expo Vinos Perú - Vintage 2009



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100% FAMILY OWNED WINERY

2012

Cabernet Sauvignon  
Central Valley

