

Santa Digna

Cabernet Sauvignon Rosé

GRAPE VARIETIES: 100% Cabernet Sauvignon
DATE GRAPES PICKED: From April 5th to May 5th
ORIGIN: Central Valley

VINIFICATION:

Number of hours of skin contact: 36 hours
Number of days of fermentation: 19 days
Fermentation temperature: 18°C

LENGTH AND TYPE OF AGEING:

No oak ageing
Month wine was bottled: May 2013

TECHNICAL DATA:

Alcohol level: 13,5% PH: 2,8
Acidity level: 7,0 grs. /l (as tartaric) RS: 9 grs. /l.

FORMATS AVAILABLE: 37.5 cl / 75 cl

TASTING NOTES

Cherry colour. Perfumed notes of plum and strawberry with hints of grapefruit. Full-bodied with fine acidity on the palate. Elegant and sensual with a prolonged aftertaste.

SERVING SUGGESTIONS

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.

AWARDS AND SCORES

90 Points, Descorchados Wine Guide 2012 Chile, Vintage 2011
Gold Medal, Mundus Vini 2011 Germany, Vintage 2011
Gold Medal, Catad'or Grand W Chile, Vintage 2011



ORGANIC VITICULTURE & FAIR TRADE WINES
100% FAMILY OWNED WINERY

2013

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Central Valley

