

# Santa Digna

## Sauvignon Blanc

**GRAPE VARIETIES:** 100% Sauvignon Blanc  
**DATE GRAPES PICKED:** From March 7th to April 25th  
**ORIGIN:** Central Valley

**VINIFICATION:**

Number of hours of skin contact: 2 Hours.  
Number of days of fermentation: 21 days  
Fermentation temperature: 16°C

**LENGTH AND TYPE OF AGEING:**

No oak ageing  
Month wine was bottle: June 2013

**TECHNICAL DATA:**

Alcohol level: 13,5 % PH: 3,0  
Acidez Total: 6,2 grs. /l (as tartaric) RS: 1,5 gr. /l.

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

**TASTING NOTES**

A fresh, pale gold colour, with a blend of aromas reminiscent of ripe, tropical fruits, over underlying hints of apple and fennel. Silky on the palate with a good acid structure and prolonged finish.

**SERVING SUGGESTIONS**

Can be taken as an aperitif or with fish, baked, broiled or served in mild sauces.  
Best served at 10°C.

**AWARDS AND SCORES**

90 Ponits, Descorchados Wine Guide 2013 Chile, Vintage 2012  
90 Points, Descorchados Wine Guide 2012 Chile, Vintage 2011  
Gold Medal, Korea Wine Challenge, Vintage 2011



2013

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