



MIGUEL TORRES
Chile

SANTA DIGNA CHARDONNAY 2003



TECHNICAL DATA

Variety: 100% Chardonnay

Date grapes picked: From March 13th until April 17th, 2003

Number of days of fermentation: 21 days

Type of fermentation: Alcoholic fermentation

Fermentation temperature: 18°C

Length and type of aging: This wine has been fermented in stainless steel tanks, and then 50% of its coupage was fermented in oak during 30 days before bottling.

Month wine was bottled: From July 2003 onwards.

Alcohol level: 13.5%

pH level: 3.5

Acid level: Total acidity 5.0 grs/l (as tartaric)

Approximate lifespan in a proper cellar: 2 years

Formats available: 75 cl

Serving suggestions: An ideal partner for backed fish dishes, as well as turkey or chicken in creamy sauces.

Winemaker's comments on this wine: This wine is the product of Chardonnay vineyards in the Río Claro area (Curicó), which enjoys a cooler climate than the Central Valley. It displays a brilliant pale yellow color, with green hues. Its aroma offers a predominance of chardonnay varietal notes (mango, apricot), enhanced by vanilla and coconut nuances contributed by the oak. An excellent balance between density and acidity on the palate is followed by a very fruity aftertaste.

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