



MIGUEL TORRES  
*Chile*



# SANTA DIGNA

## CABERNET SAUVIGNON 2002

### TECHNICAL DATA

**Percentage of each grape variety used:** 100% Cabernet Sauvignon

**Date grapes picked:** From March 13<sup>th</sup> to April 18<sup>th</sup>, 2002

**Number of days of fermentation:** 7 days

**Type of fermentation:** Alcoholic and Malolactic fermentation

**Number of days of skin contact:** 21 days

**Fermentation temperature:** 28° C

**Length and type of aging:**

	Type	Size	Time
<b>Wood:</b>	American oak	300 liters	Over 6 months

**Month wine was bottled:** Since March 2003 onwards

**Length of bottle aging:** 3 months

**Alcohol level:** 13.4 %

**PH level:** 3.7

**Acid level:** Total acidity 4.7 g/l (as tartaric)

**Approximate lifespan in a proper cellar:** 4 – 6 years

**Formats available:** : 37.5 cl / 75 cl

**Serving suggestions:** The perfect accompaniment to all meat dishes especially game and barbecued or grilled meats.

### COMMENTS FROM THE PRESS:

**Other notes of interest:** Unfiltered Wine. In order to maintain the quality of this wine, it has not been filtered in any way before bottling.

**Winemaker's comments on this wine:** This wine is a clear ruby color with the spicy, liquorice and blackcurrant aromas characteristic of the grape variety. The wine has a firm backbone with smooth, tightlyknit fruit and tannins and long elegant aftertaste.

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