



MIGUEL TORRES
Chile

SANTA DIGNA

CABERNET SAUVIGNON ROSE 2003



TECHNICAL DATA

Variety: 100% Cabernet Sauvignon

Date grapes picked: From March 12th to May 7th, 2003

Kind of press: Pneumatic press

Number of days of fermentation: 21 days

Type of fermentation: Alcoholic

Number of days of skin contact: 1 day

Fermentation temperature: 18°C

Month wine was bottled: From May 2003 onwards

Length of bottle aging: 1 month

Alcohol level: 14.1%

pH level: 2.8

Acid level: Total acidity 8.0 gr/l (as tartaric)

Approximate lifespan in a proper cellar: 2 years

Formats available: 37.5 cl / 75 cl

Serving suggestions: Excellent as an aperitif or with cured meat (e.g. ham, sausages and salami), and many pasta and vegetable dishes. Superb with oriental food.

Winemaker's comments: A beautiful pale cherry colour. The aroma is concentrated and powerful, reminiscent of plums and strawberries over a background of grapefruit. A full-flavoured wine with a delicate fruity acidity and outstanding floral flavours (reminiscent of violet and orange blossom). The aftertaste is long and smooth, with excellent balance.

Dreyfus, Ashby & Co.

Purveyors of Fine Wines & Spirits

www.DreyfusAshby.com