



MIGUEL TORRES
Chile

SANTA DIGNA SAUVIGNON BLANC 2003



TECHNICAL DATA

Variety: 100% Sauvignon Blanc.

Date grapes picked: From March 12th until April 10th, 2003

Number of days of fermentation: 21 days

Type of fermentation: Alcoholic fermentation

Number of days of skin contact: --

Fermentation temperature: 18°C

Length and type of aging: No oak aging

Month wine was bottled: From September 2003 onwards.

Length of bottle aging: None

Alcohol level: 13.2%

pH level: 2.9

Acid level: Total acidity 6.8 grs/l (as tartaric)

Approximate lifespan in a proper cellar: 2 years

Formats available: 37.5 cl / 75 cl

Serving suggestions: Serve at 10°C, either as an aperitif or with delicately flavoured fish dishes or other light summer food.

Winemaker's comments: This Sauvignon Blanc grown in the vineyards near the Guaiquillo river has an opulent bouquet reminiscent of ripe tropical fruits over a background of apple and fennel. The palate is silky and intense, with a crispness that balances the characteristic varietals aromas. Long and pleasant finish.

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