



MIGUEL TORRES
Chile



SANTA DIGNA

SAUVIGNON BLANC 2004

TECHNICAL DATA

Percentage of each grape variety used: 100% Sauvignon Blanc.

Date grapes picked: From March 1th till 25th, 2004

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 July 2004 onwards.

Length of bottle aging: None

Alcohol level: 13,5%

PH level: 2,0

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.

COMMENTS FROM THE PRESS:

Other notes of interest:

Winemaker's comments on this wine: 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 varietal aromas. Long and pleasant finish.

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