

# SANTA DIGNA®

CRUZ de los ANDES -



## Sauvignon Blanc De-Alcoholised Wine Reserve 2018

CENTRAL VALLEY

**GRAPE VARIETIES:** Sauvignon Blanc

**DATE GRAPES PICKED:** From March 13th to April 10th

**ORIGIN:** Central Valley

### TASTING NOTES

Exhibits a fresh color of light gold and a symphony of aromas that bring to mind ripening tropical fruits over a base of apples and fennel. The palate is silky with a good acidic structure. The dealcoholization process only extracts alcohol maintaining all the aroma and flavor of the wine.

### SERVING SUGGESTIONS

This wine can be enjoyed with appetizers including fresh shellfish, baked or grilled fish, and pasta. It should be served at 7-9°C.

### TECHNICAL DATA

Alcohol level: 0,5% Ph: 3,0

Acidez Total: 8 grs. /l (as tartaric) RS: 46

FORMATS AVAILABLE: 75 cl

### VINIFICATION

Number of hours of skin contact: -----

Number of days of fermentation: 20 days

Fermentation temperature: 16°C

### LENGTH AND TYPE OF AGEING

No oakageing



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