



Santa Digna Carmenère

Reserva

Valle Central

The name Santa Digna was given to the crosses marking the district boundaries of a land. These crosses served to delimit territories and symbolised good fortune and protection for those who were leaving for other climes.

After several years of experimentation, the moment has come for us to present our first ever wine made from the Carmenère variety, enhanced with a small percentage of Cabernet Sauvignon which adds structure and will give it a longer life.

TASTING NOTES

Possesses a beautiful cherry color and fine aromas (blackberries, cassis), with balsamic notes (eucalyptus) that culminate in a delicious hint of mandarin. The palate is elegant, with sweet and fruity tannins that deliver nuances of leather and spices (liquorice, black pepper, clove). Its ageing in French oak has given it a pleasant toasty and vanilla backdrop.

GRAPE VARIETIES

- [Cabernet Sauvignon](#)
- [Carmenère](#)

SERVING SUGGESTIONS

Perfect with beef and veal, as well as with Chilean chicken stew. It rises well to every challenge, from fish (tasty conger chowder, the subject of an ode by Neruda!) to spicy sauces.

AWARDS:

Gold Medal Challenge
International du Vin (France)
2004 (2002 Vintage)