

ESTELADO ROSÉ 2024

SECANO INTERIOR

TYPE OF WINE: SPARKLING ROSÉ

VARIETIES: 100% País

HARVEST DATES: 7 to 25 March

TASTING NOTE

Pale, delicate pink in color, this sparkling wine has fine bubbles that are intense, persistent, and elegant. Fruit aromas predominate on the nose (red and citrus fruits), while the palate is fresh, intense, and untamed, characteristic of the great ancestral País variety.

SERVING SUGGESTION

The perfect wine for any celebration. Ideally served between 6°C and 8°C.

TECHNICAL DETAILS

Alcohol content: 12,0° ABV

pH: 3,0

Total Acidity: 5,92 gr/L

Type of Sparkling Wine: Brut

WINEMAKING

Length of maceration: ----

Length of first fermentation: 18 days

Length of second fermentation in the bottle: 50 days

Fermentation temperature: First: 16°C in tanks; second: 12°C–15°C in the bottle.

AGING

Aging on lees in vats: From 3–5 months.

Bottling date: February 2025

Bottle aging: at least 6 months.

Stored under good conditions, it will maintain its potential for the next: 5–7 years.

Allergy advice: Contains sulfites.



Estelado

2024 VINTAGE

Miguel Torres Chile makes wines from the Limarí Valley in the far north to the Osorno Valley in the far south, covering 1300 kilometers of distance.

This was one of the longest vintages, starting on January 2 with our Chardonnay from Limarí and ending on May 9 with our Carménère from Huerta de Maule in the Maule Valley. Given Chile's length, the variety of climates, and climate change, it is increasingly important to divide wine-producing Chile into three zones:

1. North, with a semi-arid climate (Huasco to Aconcagua)
2. Central, with a Mediterranean climate (Maipo to Bío Bío)
3. South, with a temperate climate highly influenced by the ocean (Malleco to Osorno)

In terms of **quality**, we can say it is a great year. We went back to the past in climate terms, leaving behind the drought in the central to southern zones, with cooler temperatures than the previous seasons, achieving very fresh wines, with moderate alcohol content and very good quality tannins. It was a vintage to remember in this zone and one that will surely be talked about.

The 2024 harvest will be remembered for the **excellent quality** from the vast majority of the vineyards we work with from the far north in Limarí to the Osorno Valley, even when the climate conditions were very different at both extremes.

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