

# LAS MULAS SAUVIGNON BLANC 2025

CENTRAL VALLEY







**TYPE OF WINE:** White

**VARIETIES:** 100% Sauvignon Blanc

**HARVEST DATES:** From February 20 to March 18

## TASTING NOTE

Subtle, delicate pale yellow color. The aromas recall ripe tropical fruit, with light herbaceous notes and touches of citrus fruit. Silky, elegant, and rounded on the palate, with good acid structure. A fresh, pleasant wine, made for enjoying.

### **SERVING SUGGESTION**

Excellent as an apéritif, it also pairs very well with any kind of fish and is excellent with white fish ceviche. Serve at 10°C.

### TECHNICAL DETAILS

Alcohol content: 13,0° ABV pH: 3,18

Total Acidity: 6,48 gr/L Sugar: 1,25 gr/L

#### **WINEMAKING**

**Pressing:** Destemmed.

Length of alcoholic fermentation: 16 days.

Alcoholic fermentation temperature: 12°C–16°C. Malolactic fermentation: No malolactic fermentation.

**Aging:** Without any kind of wood.

Bottling date: July 2025

Stored under good conditions, it will maintain its potential for the

**next:** 3–5 years, but also ready to drink now.

Allergy advice: Contains sulfites.

#### 2024 VINTAGE

2025 Harvest: An intense year, but full of character

The 2025 vintage arrived with a bang, up to two weeks earlier than the previous year in south-central Chile thanks to a warm and dry spring and summer.







It was a challenging season, where heat marked the summer, rain was absent, and the vineyard responded with character. Nevertheless, the grapes showed remarkable health. The absence of rain at harvest and the marked differences in temperature between day and night allowed us to preserve freshness and highlight the aromas, especially in our white varieties. However, the road was not an easy one. Lower yields - up to 30% less - reminded us that nature is not always generous in quantity, but can be generous in quality. Extreme heat and the El Niño phenomenon imposed new challenges, but also inspired us to continue innovating and adapting.

At Miguel Torres Chile we believe that great wines are born of great challenges, and this vintage is proof of that. The result: expressive, fresh, full-bodied wines with a unique personality that speak of their origin and of an intense season that will not be easily forgotten.

