

SANTA DIGNA CHARDONNAY 2025

CASABLANCA VALLEY



TYPE OF WINE: White

VARIETIES: 100% Chardonnay

HARVEST DATES: February 19 to March 24

TASTING NOTE

This Chardonnay has a subtle and delicate yellow color with greenish hints. greenish hues, with ripe and tropical fruits, reminiscent of mango, apricot, and fresh citrus notes. fruits such as mango, apricot, and fresh citrus notes. In the mouth it presents balance between mouth and acidity, presenting a long, fresh and delicate finish. and delicate, a great wine to enjoy.

SERVING SUGGESTION

Ideal with baked fish, as well as turkey and chicken with creamy sauces. Serve at 10°C.

TECHNICAL DETAILS

Alcohol content: 13° ABV

pH: 3,29

Total Acidity: 6,63 gr/L

Sugar: 1,65 gr/L

WINEMAKING

Pressing: Destemmed; without pellicular maceration.

Length of alcoholic fermentation: 19 days.

Alcoholic fermentation temperature: 14–18°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.



**SANTA
DIGNA**

2025 VINTAGE

2025 Harvest: An intense year, but full of character

The 2025 harvest arrived with force, two weeks earlier than the previous year in south-central Chile thanks to a warm, dry spring and summer. It was a challenging season, with heat dominating the summer, rain absent, and the vineyard responding with character. Despite everything, the grapes showed remarkable health. The absence of rain during the harvest and the marked differences in temperature between day and night allowed us to preserve freshness and highlight aromas, especially in our white varieties. However, the road was not easy. Lower yields—up to 30% less—reminded us that nature is not always generous in quantity, but it can be in quality. Extreme heat and the El Niño phenomenon posed new challenges, but they also inspired us to continue innovating and adapting.

At Miguel Torres Chile, we believe that great wines are born from great challenges, and this harvest is proof of that. The result: expressive, fresh wines with great volume on the palate and a unique personality that speak of their origin and an intense season that will not be easily forgotten.