

SANTA DIGNA CARMENÈRE 2024

CENTRAL VALLEY

TYPE OF WINE: Red

VARIETIES: 100% Carmenere

HARVEST DATES: May 2-6

TASTING NOTE

Cherry red in color, with fine blackberry aromas and balsamic notes of eucalyptus, finishing with a delicious hint of mandarin. The palate is elegant, with soft tannins providing touches of leather and spice. The aging in French oak gives toasted undertones.

SERVING SUGGESTION

Perfect with beef and pork, it also responds well to more challenging pairings, from fish dishes to spicy sauces. Serve at 17°C.

TECHNICAL DETAILS

Alcohol content: 14,0° ABV

pH: 3,7

Total Acidity: 4,4 gr/L

Sugar: 3,8 gr/L

WINEMAKING

Length of maceration: 17 days.

Alcoholic fermentation: 5 days at 24°C–26°C.

Malolactic fermentation: 100% in stainless steel.

Aging: 50% in third-use or older French oak barrels for 6 months.

Bottling date: September 2025

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

Allergy advice: Contains sulfites.

2024 VINTAGE

In terms of quality, we can say that it has been a great year. We returned to the past in terms of climate, forgetting the drought in the central and southern areas, with cooler temperatures than in previous seasons, producing very fresh wines with moderate alcohol content and very good quality tannins. This is a vintage to remember in this area and will certainly be talked about.

The 2024 harvest will be remembered for its excellent quality for the vast majority of the vineyards we produce.



**SANTA
DIGNA**