

# SANTA DIGNA CABERNET SAUVIGNON ROSÉ 2025

## CENTRAL VALLEY



**TYPE OF WINE:** Rosé

**VARIETIES:** 100% Cabernet Sauvignon Rosé

**HARVEST DATES:** March 19 to April 11

### TASTING NOTE

Santa Digna Rosé is a unique wine in its line. Intense cherry red in color, the nose is clean, subtle, and elegant, with aromas of red fruit such as strawberry and fresh notes. On the palate, it is crisp, flavorsome, and intense, with a fresh, balanced aftertaste.

### SERVING SUGGESTION

Excellent as an aperitif. Ideal with pasta dishes in meat or tomato sauces and certain vegetables. Pairs very well with Asian dishes. Serve at 8°C–10°C.

### TECHNICAL DETAILS

**Alcohol content:** 13,5° ABV

**pH:** 3,18

**Total Acidity:** 5,74 gr/L

**Sugar:** 4,1 gr/L

### WINEMAKING

**Length of maceration:** Destemmed and macerated for 2 hours at a low temperature.

**Alcoholic fermentation:** With selected yeast at 16°C.

**Malolactic fermentation:** No malolactic fermentation.

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

**Bottling date:** May 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.

### 2025 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.



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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.

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