

## SANTA DIGNA MERLOT 2023

### CENTRAL VALLEY

**TYPE OF WINE:** Red

**VARIETIES:** 100% Merlot

**HARVEST DATES:** March 17–April 11

#### TASTING NOTE

Delicate red color, with shades of violet. Aromas of fruit such as plum and blackberry mixed with touches of vanilla. Juicy and elegant on the palate, with toasted notes provided by the aging in oak, and a long, intense end note.

#### SERVING SUGGESTION

Perfect with pasta dishes or flavorful sauces, roasted or grilled meats, and exotic cuisine. Serve at 17°C.

#### TECHNICAL DETAILS

**Alcohol content:** 14,0° ABV

**pH:** 3,5

**Total Acidity:** 4,8 gr/L

**Sugar:** 4,0 gr/L

#### WINEMAKING

**Total maceration:** 14 days

**Types of fermentation:** Alcoholic and malolactic

**Length of fermentation:** 9 days

**Fermentation temperature:** 22°C–24°C

**Aging:** 50% of the wine in barrels used at least 3 times before, for 6 months.

**First bottling date:** July 2024

**Aging potential:** Can be enjoyed immediately or laid down for 5 years.

**Allergy advice:** Contains sulfites.

#### 2023 VINTAGE

The harvest period for us began on February 6 and ended on April 26, lasting 80 days. The temperatures were above normal in most of the country during this vintage, and there was higher rainfall than during the 2022 season, even though it was considered a dry year, where the general water deficit or mega-drought persisted, especially in the central-southern zone (Maipo to Itata). In very hot, dry years such as these, it is a major challenge to reach maturity as slowly as possible, losing as little acidity as possible and avoiding dehydration.



**SANTA  
DIGNA**

The harvest dates are critical. For rainfed (non-irrigated) vineyards, it was essential to move the soils to capture as much moisture as possible from winter and spring rains. This way, the plants were better prepared and in better shape by the end of the season, and they tolerated the high temperatures better. Irrigation management was critical in the irrigated vineyards, preventing the plant from suffering very high ongoing temperatures. The wines from vintage reflect the year's conditions, showing moderately higher alcohol content and somewhat lower acidity than in years considered cool.