

SANTA DIGNA SAUVIGNON BLANC 2025

CASABLANCA VALLEY



TYPE OF WINE: White

VARIETIES: 100% Sauvignon Blanc

HARVEST DATES: March 18–27

TASTING NOTE

Very delicate pale yellow color, with greenish glints. A blend of tropical fruit stands out on the nose, with notes of green apple and tomato leaf, all well balanced, creating that special, characteristic aroma of our Santa Digna line. Silky, firm, and fresh on the palate, with a very well-balanced structure, giving way to a long, pleasant finish.

SERVING SUGGESTION

Excellent as an aperitif. Goes perfectly with grilled or baked fish and fish in delicate sauces, as well as ceviche and shellfish. Serve at 10°C.

TECHNICAL DETAILS

Alcohol content: 13,0° ABV

pH: 3,3

Total Acidity: 6,37 gr/L

Sugar: 1,17 gr/L

WINEMAKING

Pressing: Destemmed; one hour of pellicular maceration.

Length of alcoholic fermentation: 17 days.

Alcoholic fermentation temperature: 12–16°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.



SANTA
DIGNA

2025 VINTAGE

Harvest 2025: 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.

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