

SERENA

MODE



Dealcoholized Sauvignon Blanc 2024

CENTRAL VALLEY

TYPE OF WINE: White
VARIETIES: 100% Sauvignon Blanc
HARVEST DATE: March 16, 2023

TASTING NOTE

Floral aromas with notes of passion fruit and mango. The fruit-forward palate with excellent density, while the vibrant acidity provides length and persistence.

SERVING SUGGESTION

The ideal companion for shellfish and seafood, it pairs very well with grilled fish and oily fish, such as sardines, as well as some poultry. Serve at 8–10°C.

TECHNICAL DETAILS

Alcohol content: 0,0% ABV

pH: 2,92

Total acidity: 7,68g/L (tartaric acid)

Residual sugar: 36 g/L

WINEMAKING

Length of maceration: Destemmed, without any maceration

Alcoholic fermentation: 16 days at 12°C–16°C.

The wine then undergoes a dealcoholization process.

Allergy advice: Contains sulfites.

2024 VINTAGE

Miguel Torres Chile makes wines from the Limarí Valley in the far north to the Osorno Valley in the far south, covering 1300 kilometers of distance.

This was one of the longest vintages, starting on January 2 with our Chardonnay from Limarí and ending on May 9 with our Carménère from Huerta de Maule in the Maule Valley. Given Chile's length, the variety of climates, and climate change, it is increasingly important to divide wine-producing Chile into three zones:

1. North, with a semi-arid climate (Huasco to Aconcagua)
2. Central, with a Mediterranean climate (Maipo to Bio Bio)
3. South, with a temperate climate highly influenced by the ocean (Malleco to Osorno) In terms of quality, we can say it is a great year. We went back to the past in climate terms, leaving behind the drought in the central to southern zones, with cooler temperatures than the previous seasons, achieving very fresh wines, with moderate alcohol content and very good quality tannins. It was a vintage to remember in this zone and one that will surely be talked about.

The 2024 harvest will be remembered for the excellent quality from the vast majority of the vineyards we work with from the far north in Limarí to the Osorno Valley, even when the climate conditions were very different at both extremes.