

CHARDONNAY

SELECT TERROIR

VINTAGE 2025
MAIPO VALLEY
100% Chardonnay

SANTA EMA®

ALCOHOL	PH	TOTAL ACIDITY	RESIDUAL SUGAR
12,5°	3.40	3.55 g/L	<3.44 g/L



DENOMINATION OF ORIGIN

Maipo Valley, Isla de Maipo. Our vineyards are planted along the banks of the Maipo River, where the terroir manifests all of its expression in one of Chile's oldest and most classic wine regions.

VINTAGE

Abundant winter rainfall above average levels during the winter of 2024 ensured good water availability for vine growth and development, although flowering and fruit set were reduced. This was followed by a much cooler than normal spring and a rather hot summer, which led to an early start to harvest, with good sanitary conditions and an overall low crop yield. These conditions resulted in the 2025 vintage being characterized by wines of high concentration, expressive aromas, and good acidity due to the early harvest.

VINIFICATION

The must was fermented in stainless steel tanks over the course of 21 days at 57°F (14°C), and the new wine was filtered and carefully bottled to preserve its freshness and flavor.

TASTING NOTES

Color: Bright, intense yellow.

Aroma: Intense aromas of ripe tropical fruits such as banana, passion fruit, and pineapple.

Palate: Young and fruity. Well balanced with a pleasing finish.

Gastronomy: Fatty fish, shellfish au gratin, white meats, and aged cheeses.

