

MERLOT

SELECT TERROIR

VINTAGE 2025
CENTRAL VALLEY
100% Merlot

SANTA EMA®

ALCOHOL	PH	TOTAL ACIDITY	RESIDUAL SUGAR
13°	3.58	3.35 g/L	<3.44 g/L



DENOMINATION OF ORIGIN

Selected vines throughout the Central Valley, between the two mountain ranges, which exert their influence on the characteristics required of the grape. This valley is characterized by having a temperate Mediterranean climate, with cold winters and dry, hot summers.

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.

VINIFICACIÓN

The grapes were crushed and fermented in stainless steel tanks for 7 days at 86°F (30°C), followed by a 3-day post-fermentation maceration. Part of the wine was aged in oak barrels for 4–6 months to obtain greater complexity in the final blend.

AGING

40% of the blend in oak barrels for 4–6 months.

TASTING NOTES

Color: Intense ruby red.

Aroma: Delicate, with fruity notes such as blackberry and cherry, slightly spicy with soft toasted notes.

Palate: Balanced and round structure, soft tannins with a tasty finish.

Gastronomy: White meats, pastas, steamed vegetables, and cheeses.

