

ROSÉ
SELECT TERROIR

VINTAGE 2025
MAIPO VALLEY
70% Cabernet Sauvignon
30% Syrah

SANTA EMA®

ALCOHOL	PH	TOTAL ACIDITY	RESIDUAL SUGAR
12,5°	3.03	3.95g/L	<3.44g/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.

VINIFICAÇÃO

The grapes were crushed, cold macerated at 46°F (8°C) for 3 days, and then pressed. The must was fermented in stainless steel tanks at 57°F (14°C) for 20 days. The wine was then fined, filtered, and carefully bottled to preserve all of its freshness and fruity expression.

TASTING NOTES

Color: Brick, onion skin.

Aroma: Intense aromas of red fruits such as strawberries and cherries.

Palate: Fresh, with an elegant texture and tremendous persistence. Good balance between fruit and acidity.

Gastronomy: Perfect pairing for fish as well as Thai and other Asian dishes.

