

# CHARDONNAY

VINTAGE 2025  
MAIPO VALLEY  
100% Chardonnay



ALCOHOL	PH	TOTAL ACIDITY	RESIDUAL SUGAR
12,5°	3.4	3.55 g/L	<3.44 g/L

By **SANTA EMA**



## 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 obtained through direct pressing was clarified and fermented in stainless steel tanks for a period of 21 days at 14°C. After fermentation, the wine was filtered and bottled in order to preserve its freshness and flavor.

## TASTING NOTES

Color: Bright and intense yellow.

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

Palate: Youthful and fruity, well-balanced, and with a pleasant finish.

Gastronomy: Fatty fish, gratin seafood, white meats, and mature cheeses.

