

# SERENA

MODE



## Dealcoholized Sauvignon Blanc 2025 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 (46–50°F).

### 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 (53–60°F).  
The wine then undergoes a dealcoholization process.  
**Allergy advice:** Contains sulfites.

### 2025 VINTAGE

The 2025 vintage arrived with a bang, up to two weeks earlier than the previous year in south-central Chile thanks to a warm and dry spring and summer.

It was a challenging season, where heat marked the summer, rain was absent, and the vineyard responded with character. Nevertheless, the grapes showed remarkable health. The absence of rain at harvest and the marked differences in temperature between day and night allowed us to preserve freshness and highlight the aromas, especially in our white varieties. However, the road was not an easy one. Lower yields - up to 30% less - reminded us that nature is not always generous in quantity, but can be generous in quality. Extreme heat and the El Niño phenomenon imposed new challenges, but also inspired us to continue innovating and adapting.

At Miguel Torres Chile we believe that great wines are born of great challenges, and this vintage is proof of that. The result: expressive, fresh, full-bodied wines with a unique personality that speak of their origin and of an intense season that will not be easily forgotten.