



DE MARTINO

EST. 1934

SINGLE VINEYARD TRES VOLCANES CHARDONNAY

The diversity of Chile's terroirs is expressed in this series of wines from eight exceptional vineyards. A precise combination of climate, soil, grape variety and viticulture are combined with traditional, natural winemaking that respects the personality of each vineyard in order to produce unique wines that faithfully respect De Martino's style.



ORIGIN

Traiguén, Malleco Valley.

VARIETY

100% Chardonnay.

DATE OF HARVEST

The grapes were harvested during the first week of April 2017.

WINEMAKING AND AGEING

Hand harvested and whole bunch pressed in a vertical press under oxidative conditions. Spontaneous alcoholic fermentation in used French 228 lts. barrels. 100% malolactic fermentation also carried out in barrel and aged for 12 months in 2500 lts foudres.

SOIL

Clay.

CLIMATE

Cool continental climate.

TASTING NOTES

This Chardonnay shows ripe citrus and green apple aromas with hazelnut and smoky mineral notes adding further complexity. The palate is medium bodied with an intense and ripe fruit core with a soft creamy texture and crisp acidity. It has depth and weight in the mid-palate and a long lingering finish. Can be enjoyed now but will gain further complexity with ageing for the next 10-15 years.

Alcohol: 13.5%

Serving temperature: 12°C - 14°C



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