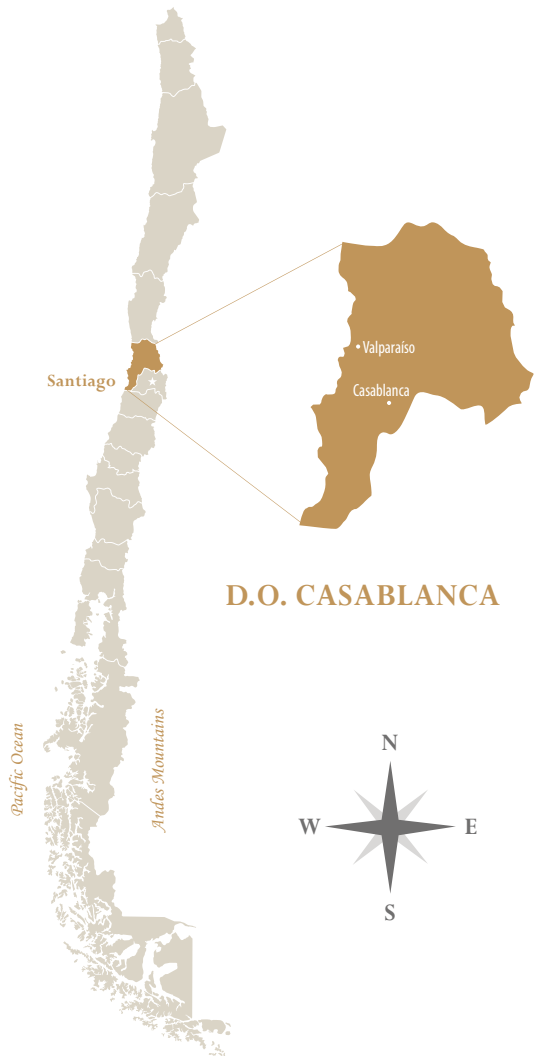




DE MARTINO

EST. 1934



D.O. CASABLANCA

DE MARTINO ESTATE CHARDONNAY

Founded in 1934, De Martino winery has specialized in creating wines that are a true reflection of their origin, coming from selected parcels throughout Chile. Our De Martino Estate range wines are made in a fresh style that highlights fruit and terroir expression of each carefully selected region of origin.

- **ORIGIN**

Casablanca Valley.

- **GRAPE VARIETIES**

100% Chardonnay.

- **HARVEST**

The grapes were handpicked during the last weeks of March 2021.

- **SOIL**

Decomposed granite.

- **CLIMATE**

Cool coastal climate.

- **WINEMAKING AND AGEING**

The grapes were destemmed and pressed gently to avoid extracting bitter phenols. The juice was left to settle and then put into stainless steel vats where the alcoholic fermentation took place with natural yeasts at temperatures ranging between 16°C and 20°C. Malolactic fermentation was blocked and the wine was aged over its fine lees for 6 months.

- **TASTING NOTES**

Pale straw yellow colour. Fresh aromas of ripe citrus and stone fruits, along with an attractive white flower blossom note. The palate is round and soft, with an intensity of fruit that is perfectly balanced by a crisp acidity and moderate alcohol, giving this wine a fresh and lively finish.

ALCOHOL: 12,5%

CELLARING RECOMMENDATIONS: Drink now or during the next 4 years.

SERVING TEMPERATURE: 12°C

DECANTATION: Not necessary.

