

GOUTTE D'ARGENT

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CHARDONNAY 2020

Vina Marty is proud to present this Chardonnay, a **unique wine in the world** in its style, fermented using **Japanese sake yeast n°7**. Only members of the sake producer association are allowed to use these yeasts. We are then honoured to be the **only non-Japanese member**.

These yeasts are a true **treasure of Japanese culture** and allow us to **vinify at much lower temperatures** than regular wine yeast, which has always been a dream for winemakers.

This Chardonnay presents a very new and unique profile, mixing the wonderful **terroir of Chile**, techniques of **French vinification**, and the **millenary tradition of Japan**.

About the vintage

2020 : The 2020 harvest will undoubtedly be a historical harvest. It seems nature is so noble and wise that it adapts to the world's unusual conditions, being one of the earliest harvests of the last decades in Chile. Qualities and maturities were optimal, which has allowed to harvest certain strains more than a month in advance compared to previous seasons.

The yield per hectare of grapes produced during this vintage followed the trend of the previous season with downward yields. The whites from cold and southern climates stand out in freshness and exceptional maturity, which will surely classify them among the best vintages in recent years.

Tasting notes

Colour : Pale yellow with a green hue

Nose : Beautiful intensity of white flowers, such as acacia, apricot and citrus. Litchi and bakery notes add complexity.

Palate : It is an elegant and complex wine, creamy with a well balanced acidity. You'll find large pairing opportunities.

Wine profile

Varietal : Chardonnay

Vintage : 2020

D.O. : Leyda Valley : Our vineyards are 10km away from the Pacific Ocean. Because of the Humboldt Current, it gives fresh wind from the sea allowing natural acidity to the wine. When comes the summer, fruits ripe slowly because of morning mist and clear sky in the afternoon and temperatures reaching 20-30°.

With granite soil and slate in lower part, the region offers white varieties beautiful minerality as well as natural acidity and fruit concentration.

Harvest : By hand

Farming : Sustainable

Vine per hectare : 6.000 /ha

Yield : 9 ton/ha

Winemaking : Traditional in stainless steel tanks with an average length of 120-130 days and fermentation temperatures about 6-8 °C. Movement on lees to give length on the palate. The sake east doesn't like Sulphur, we then use as few SO2 as possible and avoid contact with oxygen.

Alcohol : 13.5%



Pascal Marty
Winemaker