



# GOUTTE D'ARGENT

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## SAUVIGNON BLANC 2019

Vina Marty is proud to present this Sauvignon Blanc, 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 Sauvignon Blanc presents a very new and unique profile, mixing the wonderful **terroir of Chile**, techniques of **French vilification**, and the **millenary tradition of Japan**.

### About the vintage

**2019** : This harvest will be remembered as warmer than average, with excellent sanitary conditions. It has helped to obtain mature white wines, with great potential and complexity. Harvest in our vineyards with white varieties was completed in the first days of April. Yield per hectare of grapes produced during this vintage was lower than than average in all valleys where Viña Marty is. This has reduced size of berries and clusters. This vintage will create more concentrated wines with stronger character.

### Tasting notes

**Colour** : Pale yellow with a green hue

**Nose** : Complex with a beautiful intensity of citrus fruits and white flowers, such as orange blossom. Notes of Green spices with bakery and vanilla flavours.

**Palate** : A floral sauvignon blanc with criticus aromas. A hint of chilli pepper add originality to its character. It's soft, dry, with medium acidity round and well balanced. Elegant thanks to a work on lees, we can enjoy a long and creamy finish.

### Wine profile

**Varietal** : Sauvignon Blanc

**Vintage** : 2019

**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