



GOUTTE D'ARGENT

Vina Marty is proud to present Goutte d'Argent (Meaning Silver Drop in French), a very unique wine, fermented with Japanese sake yeast. Pascal is the only non-Japanese in the world with access to these yeasts with exceptional properties: They are more resistant than regular wine yeast and allow us to vinify at much lower temperatures, impacting the flavor, acidity, final alcohol concentration, and furthestmost the texture of the wine. Mixing the wonderful terroir of Chile, techniques of French vinification, and the millenary tradition of Japan, Goutte d'Argent is a cellar treasure.

DENOMINATION OF ORIGIN - LEYDA VALLEY

Our vineyard is 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 to white varieties beautiful minerality as well as natural acidity and fruit concentration.

SAUVIGNON BLANC

WINE PROFILE

VARIETAL: Sauvignon Blanc

HARVEST: By hand

FARMING: Sustainable

WINEMAKING: Traditional in stainless steel tanks with a fermentation of 120 to 130 days at low temperature (6-8 °C). Sake yeast does not support sulfur, so we use as little SO₂ as possible, avoid contact with oxygen, and pay a lot of attention in their nutrition.

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 grapefruit aromas. A hint of white pepper adds originality to its character. It's soft, dry, with medium acidity round and well balanced. Elegant thanks to a work on lees: Enjoy its long and savoury umami finish !

SERVE AT: 8°



Pascal Marty
Winemaker