

LOVE

Love was an important factor for the creation of "Vina Marty" and still is for the production of our wines. Working a vineyard and producing a wine needs passion in every step of the process.

Wines are made to be shared, paired and loved by the consumer. From planting vines to being served in your glass, we hope that we'll bring joy and love to this moment with us.

DENOMINATION OF ORIGIN - CENTRAL VALLEY

It is the heartland of the Chilean wine industry that holds all of Chile's major producers, wine regions and vineyards. A wide variety of wine styles can be found in this large area, from many different terroirs. They range from the best known northern Maipo, to the older, more-established vineyards of Maule; from the coastal plains of western Colchagua to the Andean foothills of Puente Alto.

WHITE BLEND

WINE PROFILE

VARIETAL: Sauvignon Blanc, Chardonnay, Semillon blanc

HARVEST: By hand

FARMING: Sustainable

WINEMAKING: Traditional in stainless steel tanks for about 8 to 12 days at 12-14°C.

TASTING NOTES

Colour: Pale yellow

Nose: Delicate aromas of white peaches and litchi, thanks to chardonnay's strong influence. Overall a nice mix of tropical fruits marked by notes of green capsicum.

Palate: Classic style Chardonnay driven with pronounced flavour intensity of ripe pineapples and a subtle hint of peaches balanced with a refreshing acidity. Round, medium, full bodied.

SERVE AT: 8-12°



Pascal Marty
Winemaker

