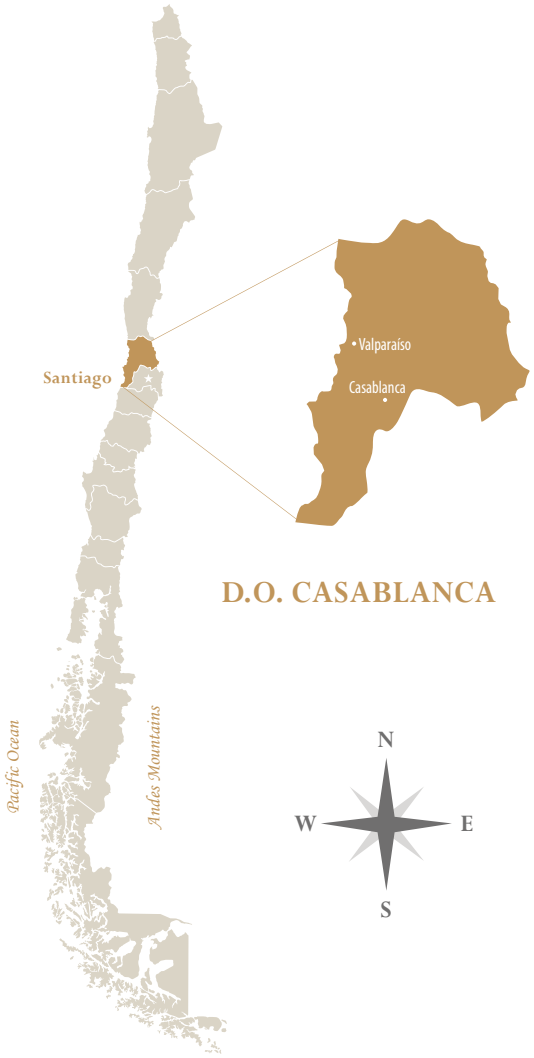
DE MARTINO

EST. 1934

DE MARTINO 347 VINEYARDS CHARDONNAY 2015

347 Vineyards are the result of a combination of various parcels in the same region, producing wines of surprising purity and precision.



D.O. CASABLANCA

- **ORIGIN**
  Casablanca Valley.
- **GRAPE VARIETIES**
  100% Chardonnay.
- **HARVEST**
  The grapes were harvested the first week of March.
- **AGEING**
  Aged in stainless steel.
- **TYPE OF SOIL**
  Granite.
- **CLIMATE**
  Cool climate.
- **WINEMAKER'S NOTE**
  Pale yellow color. On the nose it is intense, with touches of citric fruits, grapefruit and nuts. On the palate it is full and fresh with a long finish.

ALCOHOL: 13,5%
CELLARING RECOMMENDATIONS: Ideally drunk young, but may be kept for three years.
SERVING TEMPERATURE: 12-13°C
SERVING SUGGESTIONS: Excellent served with lobster of rich sauces.
DECANTATION: Not necessary.

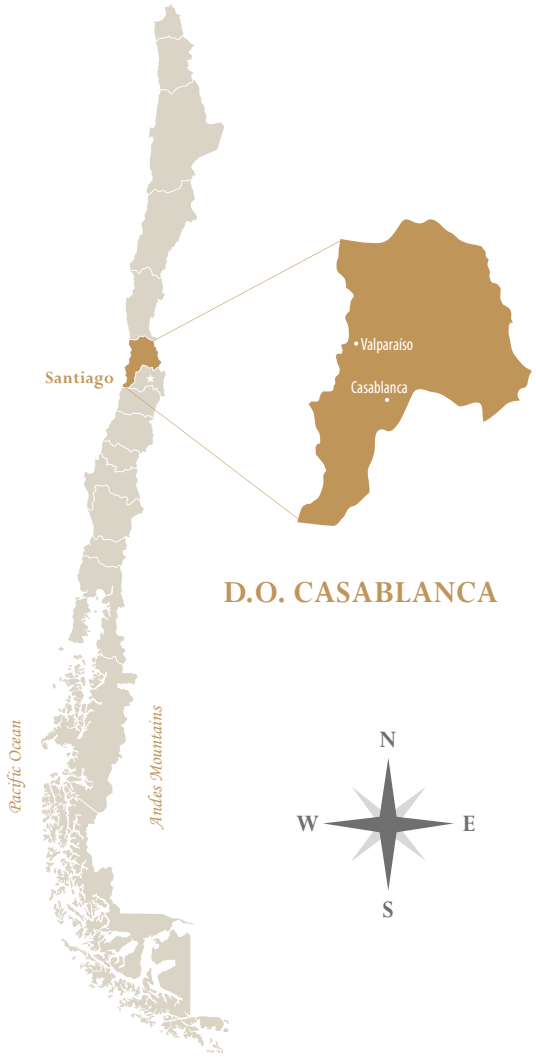


DE MARTINO

EST. 1934

DE MARTINO 347 VINEYARDS RESERVA CHARDONNAY 2016

347 Vineyards refers to the number of vineyards throughout Chile from which we have made wine over the years. These wines are from special vineyards in areas we consider exceptional for each variety in particular. The result is wines of surprising purity and precision, faithful to the De Martino style.



D.O. CASABLANCA

- **ORIGIN**
  This wine is from a vineyard in the western part of the Casablanca Valley. The vineyard is planted in very old, poor granitic soils, which enable the roots to delve deeper in search of moisture, resulting in wines with marked freshness and intensity.

- **VARIETY**
  100% Chardonnay.

- **DATE OF HARVEST**
  The grapes for this wine were harvested in late March 2016.

- **AGEING**
  The wine was aged in a mixture of French oak barrels and stainless steel tanks.

- **TYPE OF SOIL**
  Decomposed granite.

- **CLIMATE**
  Cool coastal with a marked influence from the Pacific Ocean.

- **TASTING NOTES**
  This Chardonnay is pale yellow in colour with green hues. It reveals ripe citrus aromas and a slight tropical note. The nose is very clean and true to the variety. In the mouth, it is medium-bodied with pleasant ripe fruit. It's smooth, creamy texture is balanced by fresh acidity and a long finish.

ALCOHOL: 13,5%
CELLARING RECOMMENDATIONS: 3 years.
SERVING TEMPERATURE: 12-13°C

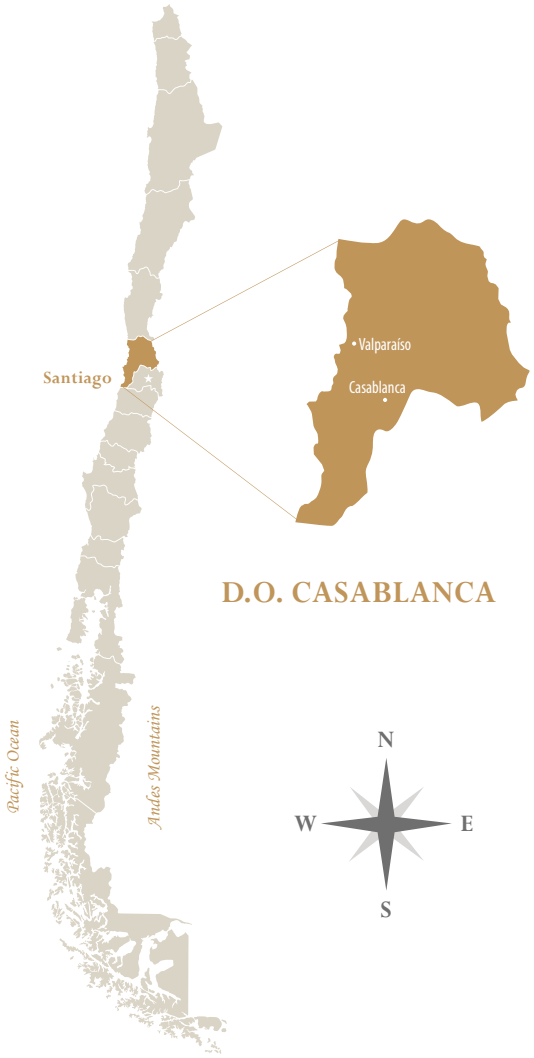


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- **ORIGIN**
  Casablanca Valley.

- **VARIETY**
  100% Chardonnay.

- **DATE OF HARVEST**
  The grapes for this wine were harvested in late March 2017.

- **AGEING**
  The wine was aged in a mixture of French oak barrels and stainless steel tanks.

- **TYPE OF SOIL**
  Granite.

- **CLIMATE**
  Cool coastal with a marked influence from the Pacific Ocean.

- **TASTING NOTES**
  Pale yellow colour. On the nose it is intense, with touches of citric fruits, grapefruit and nuts. On the palate it is full and fresh with a long finish.

ALCOHOL: 13%
CELLARING RECOMMENDATION: 3 years.
SERVING TEMPERATURE: 12°C-13°C.

