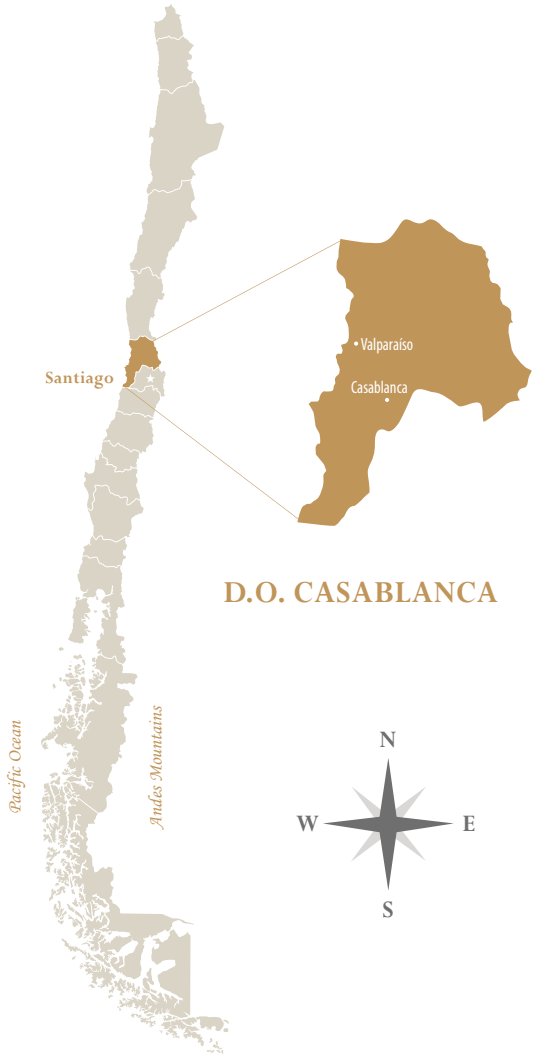
DE MARTINO

EST. 1934

DE MARTINO ESTATE CHARDONNAY 2017

Founded in the 1934, De Martino winery has specialized, in creating wines that are a true reflection of their origin, coming from selected parcels throughout Chile. Our De Martino Estate range wines are made in a fresh style that highlights fruit and terroir expression of each carefully selected region of origin.



D.O. CASABLANCA

- **ORIGIN**
  Casablanca Valley.
- **GRAPE VARIETIES**
  100% Chardonnay.
- **HARVEST**
  Hand harvested during the second week of March.
- **SOIL**
  Decomposed granite.
- **CLIMATE**
  Cool coastal climate.
- **WINEMAKING**
  Grapes are destemmed and lightly pressed avoiding extraction of bitter phenolic characteristics. The juice is left to settle and then sent to stainless steel vats where alcoholic fermentation is carried out by ambient yeast at temperatures that range from 16°C to 20°C. Malolactic fermentation is blocked and the wine ages with its fine lees for 6 months.
- **TASTING NOTES**
  Pale yellow straw color. Fresh aromas of ripe citrus and peach, lead to a soft textured, medium bodied palate. The ripe citrus fruit character is balanced by fresh acidity and moderate alcohol with a lingering finish.

ALCOHOL: 13%

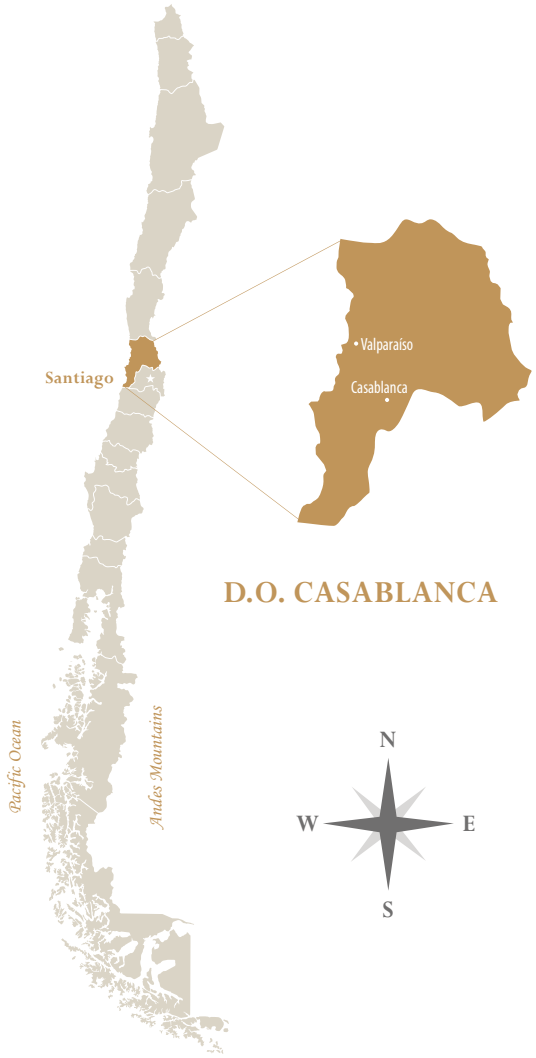


DE MARTINO

EST. 1934

DE MARTINO ESTATE CHARDONNAY 2018

Founded in 1934, De Martino winery has specialized in creating wines that are a true reflection of their origin, coming from selected parcels throughout Chile. Our De Martino Estate range wines are made in a fresh style that highlights fruit and terroir expression of each carefully selected region of origin.



D.O. CASABLANCA

- **ORIGIN**
  Casablanca Valley.

- **GRAPE VARIETIES**
  100% Chardonnay.

- **SOIL**
  Decomposed granite.

- **CLIMATE**
  Cool coastal.

- **WINEMAKING**
  The grapes are destemmed and lightly pressed avoiding extraction of bitter phenolic characteristics. The juice is left to settle and then sent to stainless steel vats where alcoholic fermentation is carried out by ambient yeast at temperatures that range from 16C° to 20°C. Malolactic fermentation is blocked and the wine ages with its fine lees for 6 months.

- **TASTING NOTES**
  Pale yellow straw colour. Fresh aromas of ripe citrus and peach, lead to a soft textured, medium bodied palate. The ripe citrus fruit character is balanced by fresh acidity and moderate alcohol with a lingering finish.

ALCOHOL: 13%

