



DE MARTINO

EST. 1934

CELLAR COLLECTION 2020

SINGLE VINEYARD QUEBRADA SECA CHARDONNAY 2009

Every year we personally select from our family cellar wines that we feel have evolved to reach their full potential and are ready to be enjoyed. This wine is among the 2020 selection.

ORIGIN

Limarí Valley, North of Chile. The grapes for this wine come from a vineyard only 25 km. from the sea, which means that this vineyard receives all the influence of the Humboldt Current, in the form of a fresh breeze that comes in from the sea.

• VARIETY

100% Chardonnay.

• DENSITY

3.333 plants per hectare.

• SOIL

Calcareous clay. The soil type corresponds to a very old alluvial terrace of the Limarí river.

• CLIMATE

Fresh climate due to the influence of the Pacific Ocean. Annual rainfall is approximately 90 mm.

• HARVEST

The grapes were handpicked during the first week of March.

• Nº BOTTLES AVAILABLE

3.000 bottles.

• TASTING NOTE

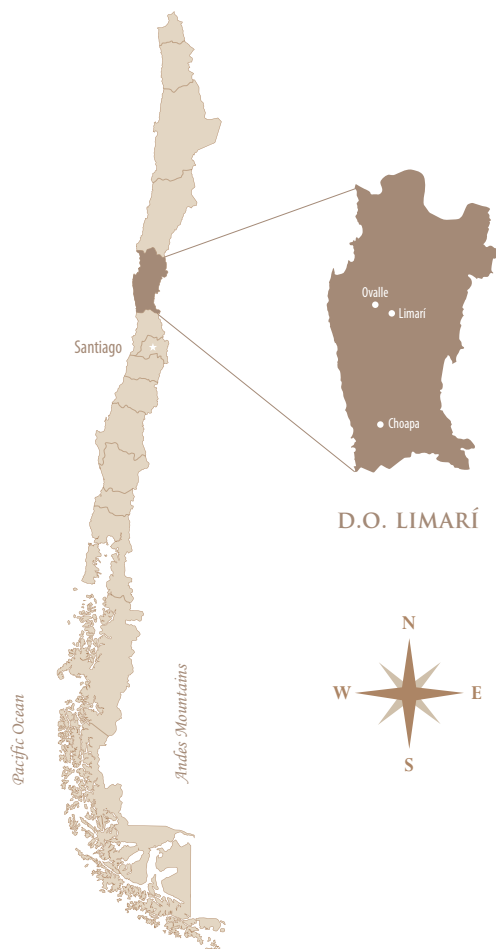
For Chile 2009 was generally a warm vintage, but this was not the case in the Limarí Valley, where the weather was normal to cool. As a result, this vintage of Quebrada Seca stands out because of its ripe fruit and classic minerality. With its broad palate and fresh acidity, it achieves great balance.

Alcohol: 14°

Cellaring Recommendations: Drink now.

Serving Temperature: 13°C.

Decantation: Recommended.



Cellar Collection