



SINGLE VINEYARD TRES VOLCANES 2019

The diversity of Chile's terroirs is expressed in this series of wines from four exceptional vineyards. A precise combination of climate, soil, grape variety and viticulture are combined with traditional, natural winemaking that respects the personality of each vineyard in order to produce unique wines that faithfully respect De Martino's style.



ORIGIN

Traiguén, Malleco Valley.

VARIETIES

100% Chardonnay.

SOIL

Clay.

CLIMATE

Cool continental climate.

HARVEST

The grapes were harvested on April 16th.

WINEMAKING

The whole bunches were pressed in a vertical press under oxidative conditions. Spontaneous alcoholic fermentation in neutral French barrels. 100% malolactic fermentation also carried out in barrels. The wine was aged for 15 months in 2,500 lts. wooden foudres.

TASTING NOTES

Tres Volcanes displays the classic characteristics of a cool-continental-climate Chardonnay - especially one from Malleco - such as its pronounced notes of citrus fruit, quince and hazelnuts. In the mouth, it is sweet and broad but with racy acidity that adds lift to the palate. With great fruit intensity and a creamy texture from the malolactic fermentation, this is an elegant, classic Chardonnay that will benefit from bottle-ageing.



Alcohol:
13.5%



Cellaring recommendation:
Drinking beautifully now but its structure means it has great ageing potential (15 - 20 years).



Decanting:
Not necessary.



Serving temperature:
12°C a 14°C