



VIÑA MARTY  
Estate  
Sauvignon Blanc 2019



**Viña Marty Estate wines** are at the base of our wine portfolio, being the foundation for our higher quality wines. Young, refreshing, vibrant, and full of energy, these wines represent the **best character** grape varieties can express through **Chilean terroirs**.

**True to type**, these wines are sure to please all consumers looking for characteristics they like for each variety.

### About the vintage

**2019** : It will be remembered as warmer than average, with excellent sanitary conditions. It has helped to obtain mature red and white wines, with great potential and complexity. Harvest in our vineyards with white varieties was completed in the first days of April, while the last red variety were harvested in the beginning of May. Yield per hectare of grapes produced during this vintage was lower than than average in all valleys where Viña Marty is. This has reduced size of berries and clusters. This vintage will create more concentrated wines with stronger character.

### Tasting notes

**Colour** : Pale yellow with a green hue

**Nose** : We will find intense and predominant aromas of tropical fruit and notes of green capsicum, typical of young Sauvignon Blanc.

**Palate** : A light-bodied, fruit driven wine, dry, with crispy acidity giving a full sensation of freshness. Passion fruit flavours combined with citrus notes and green capsicum are hold through a well balanced medium to long finish.

Ready to drink now

### Wine profile

**Varietal** : Sauvignon Blanc

**Vintage** : 2019

**D.O. : Mulchen Valley** : Within the Bio-Bio valley, Mulchen valley proves a deep transition in viticultural tradition. The region uses to be considered too meridional for winemakers. However, the weather conditions become more and more interesting for white varieties and Pinot Noir. Cold and very windy, even during summer, rains reach 1.100 mm per year. Soils are naturally sandy and stony, combined with heavy rains, it gives fertile and productive conditions.

**Harvest** : By hand

**Farming** : Sustainable

**Vine per ha** : 3.330 /ha.

**Yield** : 14 ton/ha

**Winemaking** : Traditional in stainless steel tanks with an average length of 8-12 days, and temperatures about 12-14°C.

**Alcohol**: 13.0%

*Pascal Marty*  
Winemaker