



GOUTTE D'ARGENT ぎんの雫

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CHARDONNAY 2024

Vina Marty is proud to present Goutte d'Argent (Meaning Silver Drop in French), a very unique wine, fermented with Japanese sake yeast.

Pascal is the only non-Japanese in the world with access to these yeasts with exceptional properties: They are more resistant than regular wine yeast and allow us to vinify at much lower temperatures, impacting the flavor, acidity, final alcohol concentration, and furthermore the texture of the wine. Mixing the wonderful terroir of Chile, techniques of French vinification, and the millenary tradition of Japan, Goutte d'Argent is a cellar treasure.

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ABOUT THE VINTAGE

In 2024, both reds and whites enjoyed excellent sanitary conditions and exceptional qualities. Winter brought more water than in previous years, but the average temperatures were higher, allowing us to start the harvest earlier than in previous years. The result was wines that are fresh, balanced, and fully reflect the goal of the winemaking team at Viña Marty.

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TASTING NOTES

COLOUR: Bright golden yellow.

NOSE: Gastronomic, complex, with notes of rice flowers and delicate Japanese liquor.

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PALATE: A woodless Chablis style with medium high acidity, excellent smoothness and depth. The flavors are complex, include custard apple, beeswax, honey, pastries ... Persistent umami flavor.

Ready to drink, can be kept up to 3 years. To pair with your most delicious desserts.

SERVE AT: 12°C and 14°C (53,6°F a 57,2°F).

DENOMINATION OF ORIGIN

LEYDA VALLEY: Our parcels are planted 10km away from the Pacific. The proximity to the Ocean, the effect of the cool Humboldt Current, and the lack of mountains in the region, allow the sea breezes to cool the soils. The coastal climate is reflected in short winters, along with a dry summer. With granite soil and slate in lower part, the region offers to our Sauvignon and Chardonnay white varieties beautiful minerality as well as natural acidity and fruit concentration.

WINE PROFILE

VARIETY: Chardonnay

VINTAGE: 2024

HARVEST: By hand.

FARMING: Sustainable.

DENSITY: 5,300 Vines/Ha.

YIELD: 9 Tons/Ha.

Pascal Marty
Winemaker

WINEMAKING: Traditional in stainless steel tanks with an average duration of 30 and 40 days, and temperatures around 6°C during alcoholic fermentation.

AGEING: On lees, in stainless steel tanks, for 30 days, weekly stirred.

ALCOHOL: 13,5%



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ANDES WINE
— IMPORTS —