



# GOUTTE D'ARGENT ぎんの雫

F  
E  
R  
M  
E  
N  
T  
E  
D  
  
W  
I  
T  
H  
  
S  
A  
K  
E  
  
Y  
E  
A  
S  
T  
S

## PINOT NOIR 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.

## 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.

## TASTING NOTES

**COLOUR:** Garnet red.

**NOSE:** Complex. Various fresh fruits such as red cherry, strawberry, cassis and blueberry, aromas of rose, small touches of granite and leather.

**PALATE:** Complex, fresh, light, it again finds minerality (schist) in the mouth as well as fruity flavors, with fine tanins.

Ready to drink, ideal to pair with appetizers, with white meat, or a fat fish such as salmon.

**SERVE AT:** 14 ° (57° 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 dry summers. It is known to enhance the best of cool climate red wines like Pinot Noir.

## WINE PROFILE

**VARIETY:** Pinot Noir

**VINTAGE:** 2024

**HARVEST:** By hand.

**FARMING:** Sustainable.

**DENSITY:** 5.300 Vine / Ha.

**YIELD:** 9 Tons / Ha.

**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 fine lees, in stainless steel tanks, for 1 year, weekly stirred.

**ALCOHOL:** 13,5%

N°9



—  —  
**ANDES WINE**  
— IMPORTS —

*Pascal Marty*  
Winemaker