



GOUTTE D'ARGENT ぎんの雫

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SAUVIGNON BLANC 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: Bright yellow with green hues.

NOSE: Complex and elegant, with a beautiful intensity of citrus fruits and white flowers aromas, such as orange blossom. Hints of bakery and vanilla.

PALATE: A Umami sauvignon blanc with citrus flavors. A hint of chilli pepper adds originality to its character. It's soft and dry, with medium acidity. It is particularly round and well-balanced. Maturing process on fine sake yeast lees gives a creamy texture and length to the wine.

Ready to drink, can be kept up to 2 years. It will pair perfectly with gourmet appetizers.

SERVE AT: 8°C and 10°C (46°F to 50°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: Sauvignon Blanc

VINTAGE: 2024

HARVEST: By hand.

FARMING: Sustainable.

DENSITY: 5,300 Vines/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 lees, in stainless steel tanks, for 30 days, weekly stirred.

ALCOHOL: 14.0%

Pascal Marty
Winemaker



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ANDES WINE
IMPORTS