

De Martino

Estate Chardonnay 2024



TASTING NOTE

Fresh aromas of ripe citrus fruit and peaches, along with a smooth palate with medium body.

VINIFICATION

The grapes were destemmed and pressed gently to avoid extracting bitter phenols. The juice was left to settle and then put into stainless steel vats where the alcoholic fermentation took place with natural yeasts at temperatures ranging between 16-20°C. Malolactic fermentation was blocked and the wine aged over its fine lees for 6 months.

FOOD MATCHING

Fresh garden salads, various types of seafood and light cheeses.

SIZE	75cl
VINTAGE	2024
ABV	13%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Screw cap
SKU CODE	J4366124
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	Chile
REGION	Casablanca Valley
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
PH	3.37
TOTAL ACIDITY	6.98g/l Tartaric
RESIDUAL SUGAR	1.44g/l
SKU	J4366124