

# the wine trust

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## Vina Marty Background

**Winery:** Vina Marty

**Country:** Chile

**Region:** Central Valley – Curico Valley

**Production:** 10,000cs/yr

**Description:** Vina Marty was founded in 2008 by Pascal Marty who, after a 25-year, globe-trotting wine career, had a vision of producing high-quality, terroir-driven wines from Chile's Central Valley. Pascal draws on his experiences as a Winemaker and General Manager of world renowned wineries such as Opus One and Almaviva and combines Old World tradition and New World innovation to craft exceptional and expressive wines from the Central Valley's most renowned areas.

## Wine Notes – 2021 Vina Marty Pacha Sauvignon Blanc Reserva (Leyda Valley)

Vina Marty is noted winemaker Pascal Marty's personal passion project and blends Old World tradition and viticultural knowledge with New World technology and innovation. Drawing from his vast experiences with Baron Phillippe de Rothschild (owners of Chateau Mouton-Rothschild) and at Opus One and Almaviva, Pascal crafts terroir-driven wines from Chile's top growing regions. The Pacha Sauvignon Blanc Reserva is made from grapes grown in the Leyda Valley. This region enjoys a cool-climate that is perfect for the production of crisp, acidic whites given its proximity to the cooling influence of the nearby Pacific Ocean. Pale yellow with light green hints, the wine offers intense passion fruit and grapefruit notes, with a light sprinkling of fresh herbs, grass cuttings and green bell peppers. This fruit-driven gem is medium-bodied and dry, with a crisp, refreshing acidity and a long, pleasant finish. A perfect year-round Sauvignon Blanc!

## Technical Specifications

<b>Varietal Composition:</b>	100% Sauvignon Blanc
<b>Vineyard Region:</b>	Leyda Valley
<b>Vine Age:</b>	20 years old on average
<b>Vineyard Characteristics:</b>	Leyda Valley – cool-climate due to influence of nearby Pacific Ocean, flat, granitic soils
<b>Production Volume:</b>	~1,200 cs/yr
<b>Wine-Making / Vinification:</b>	Hand-harvested grapes, 100% destemmed, 30-day fermentation on lees (select yeasts) in Inox stainless steel tanks Aged 6 months in 10,000 liter stainless steel tanks, 3 months bottle aging prior to release, 27ppm SO2 total, filtered
<b>Alcohol / Volume:</b>	13.1%
<b>Residual Sugar:</b>	2.19 g/L
<b>Acidity:</b>	5.3 g/L