

WINES

BY JP MARTIN



De Mai CHARDONNAY 2022

VINEYARD

DE MAI Chardonnay comes from very extreme vineyards, planted in calcium-rich (limestone) soils with coastal influence, marked by the proximity to the Pacific Ocean. They are located on the third terrace of the southern plateau of the Huasco Valley. The soils are alluvial, very poor, with less than 1% organic matter and very specific characteristics regarding moisture retention. The vineyard was planted by Daniel Llorente for a family project at the former Hacienda Buena Esperanza.

APPELLATION

Huasco Valley AOC, Atacama, Chile.

ELEVATION	DISTANCE TO THE SEA	PLANTING YEAR
375 m.a.s.l.	36 km	2017

GRAPE VARIETY

100% Chardonnay

PLANTING TYPE

Vertical trellis/ 6,250 plants per hectare.

WINE

DE MAI is a Chardonnay with a strong personality, seeking balance between freshness, minerality, and finesse. On the palate, it has tension and good weight. The wine blends salty flavors with white fruit nicely. It is an expressive Chardonnay influenced by the desert landscape of Atacama, one of the last frontiers of Chilean wine.

VINIFICATION

Hand-picked in 10-kilo trays. The grapes are pressed whole cluster, with no additives or sulfites. Then transferred to a stainless steel tank for natural decantation for 3 days. After that, it is racked, and fermentation occurs in barrels. From September, two batonnages are performed per month for a period of 3 months to seek volume and integration of acidity.

HARVEST DATE	BOTTLING	PRODUCTION
February 21 th , 2022	May 22 th , 2023	2,781 bottles of 750 cc and 15 magnums

AGEING

14 months in Burgundy French barrels of 228 liters with fifth use and more.

TECHNICAL INFORMATION

ALCOHOL	PH	TOTAL ACIDITY	RESIDUAL SUGAR
12,8%	3,26	6,37	1,8 gr/L