

WINES
BY JP MARTIN

De Mai

CHARDONNAY 2023



VINEYARD DESCRIPTION

The Chardonnay De Mai originates from vineyards planted in an extreme and distinctive environment, marked by calcareous soils and strong coastal influence due to their proximity to the Pacific Ocean. Located on the third terrace of the southern plateau of the Huasco Valley, these alluvial soils are extremely poor in nutrients—containing less than 1% organic matter—and possess unique moisture retention characteristics. The vineyard was established by Daniel Llorente as part of a family project on the historic Buena Esperanza estate.

APPELLATION

Huasco Valley, Atacama.

ELEVATION	DISTANCE FROM THE SEA	YEAR OF PLANTING
375 msnm	36 km	2017

VARIETY

100% Chardonnay, Clone 548, Rootstock 5C

PLANTING SYSTEM

Simple trellis system/ 6,250 vines per hectare

WINE DESCRIPTION

De Mai is a Chardonnay with great personality, aiming to balance freshness, minerality, and finesse. On the palate, it shows both tension and weight. The wine beautifully integrates saline notes with white fruit flavors. It's an expressive Chardonnay shaped by the desert landscape of Atacama—one of the last frontiers of Chilean wine.

VINIFICATION

Manual harvest in 10 kg crates. Grapes are whole cluster pressed without the addition of any products, including sulfur. The must is then transferred to a stainless-steel tank for natural settling over 3 days. After racking, fermentation takes place in barrels. Starting in September, bâtonnage is performed twice a month over a period of three months to build volume and integrate the acidity.

HARVEST DATE	BOTTLING DATE	PRODUCTION
February 16, 2023	August 29, 2024	2.312 bottles (750 ml) and 50 Magnums

AGING

Aged for 14 months in 228-liter Burgundy French oak barrels, fifth use and older.

TECHNICAL INFORMATION

ALCOHOL	PH	TOTAL ACIDITY	RESIDUAL SUGAR
13.2%	3.26	6.78 g/L	1.49 g/L