De Martino

For drinkers seeking a polished, terroir-led Chardonnay beyond the usual classics, this 2020 offers purity, tension and understated richness in a wonderfully distinctive Chilean expression.

DE MARTINO
REINVENTING CHILE

Single Vineyard 'Tres Volcanes' Chardonnay 2020

, Chile

Region and Vineyards

Tres Volcanes comes from **Traiguén in Malleco Valley**, one of Chile's most exciting cool-climate frontiers for Chardonnay. Far south of the country's better-known central valleys, Malleco is defined by lower temperatures, meaningful rainfall and a relatively short growing season, conditions that slow ripening and help preserve natural acidity. That climate gives the wine its tension and brightness, while the broader region's volcanic character has helped build Malleco's reputation for incisive, mineral whites. De Martino's own material places this vineyard firmly in Traiguén, under a **cool continental climate**, where Chardonnay can ripen fully without losing precision.

The vineyard was planted in **2013** at a high density of **7,000 vines per hectare**, a choice that supports competition between vines and can favour concentration and balance. De Martino identifies the site soil as **clay**, which helps regulate water and can contribute breadth on the palate, an important counterpoint to the area's brisk acidity. In practice, that combination of southern latitude, slow ripening and structured soils gives Tres Volcanes its distinctive profile: not opulent, but deep, layered and very persistent, with cool-climate energy at its core.

Alcohol :13,50 %

Composition: 100% Chardonnay

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Winemaking

Tres Volcanes is made from **100% Chardonnay**, and De Martino's technical information for this single-vineyard bottling shows a resolutely traditional, low-intervention approach. Fruit is **hand harvested** and **whole-bunch pressed** in a vertical press under oxidative conditions, a method often used to build texture and complexity while keeping the wine focused rather than overtly reductive. Fermentation is spontaneous, using indigenous yeasts, and takes place in used French oak barrels, reinforcing the estate's preference for nuance over obvious wood sweetness.

Élevage is designed to add shape without masking the vineyard. De Martino's original technical sheet for Tres Volcanes specifies **100% malolactic fermentation in barrel** followed by **12 months in 2,500-litre foudres**. A later merchant source quoting Robert Parker on the 2019 vintage notes a similar philosophy, with used barrels, indigenous yeasts and ageing in large oak, though with slightly different vessel details. For the 2020 wine, the clearest verified producer information points to barrel fermentation and maturation in large-format oak, which explains the wine's measured creaminess, hazelnut tone and polished finish without any sense of excess oak.

Tasting Notes

- **Color:** Pale lemon to light gold, bright and refined, with the clarity and luminosity typical of a cool-climate Chardonnay.
- **Aroma:** Ripe citrus, green apple and white orchard fruit lead the nose, followed by hazelnut, citrus blossom, a faint smoky note and a mineral nuance that recalls wet stone.
- **Palate:** Medium-bodied and quietly concentrated, with a soft creamy texture wrapped around crisp acidity. The fruit is ripe but controlled, showing apple, citrus and subtle stone-fruit notes, then stretching into a long, savoury, mineral finish.

Did you know?

The name Tres Volcanes nods to a dramatic southern Chilean landscape, but what makes the wine especially interesting is its place in the modern story of Chilean Chardonnay. As drought increasingly challenged some traditional sources of premium Chardonnay farther north, producers looked south to cooler, wetter areas such as Malleco. De Martino was among the estates helping prove that **Traiguén** could deliver whites of real finesse, tension and ageing potential, adding a fresh chapter to Chile's fine-wine map.

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Wine Pairing Ideas

- **Roast chicken with lemon and thyme:** The wine's bright acidity and subtle creaminess mirror the succulence of the bird, while its citrus and herbal notes lift the dish beautifully.
- **Seared salmon:** The mid-palate weight and hazelnut complexity are excellent with richer fish, while the freshness keeps the pairing precise rather than heavy.
- **Scallops with brown butter:** Sweet shellfish draws out the Chardonnay's ripe fruit, and the butter sauce resonates with its creamy, gently nutty texture. This is a stylistic pairing based on the verified tasting profile.
- **Wild mushroom risotto:** The wine's smoky mineral edge and savoury length work especially well with earthy mushrooms and a creamy rice texture. This is also a stylistic pairing inference from the wine's profile.

Robert Parker (RP) : 93 Points (2019)

The 2019 Tres Volcanes Chardonnay was produced with grapes from Traiguen in Malleco from the vineyards of Francisco Baettig. It fermented in used barrels with indigenous yeasts and matured in a 5,000 -liter oak foudre and five barrels for five months. It has an expressive nose of yellow fruit and a honeyed touch, varietal and with very integrated oak. It has moderate acidity and notable acidity and freshness, a round palate with clean and focused flavors. 5,644 bottles and 100 magnums were filled in August 2020.