



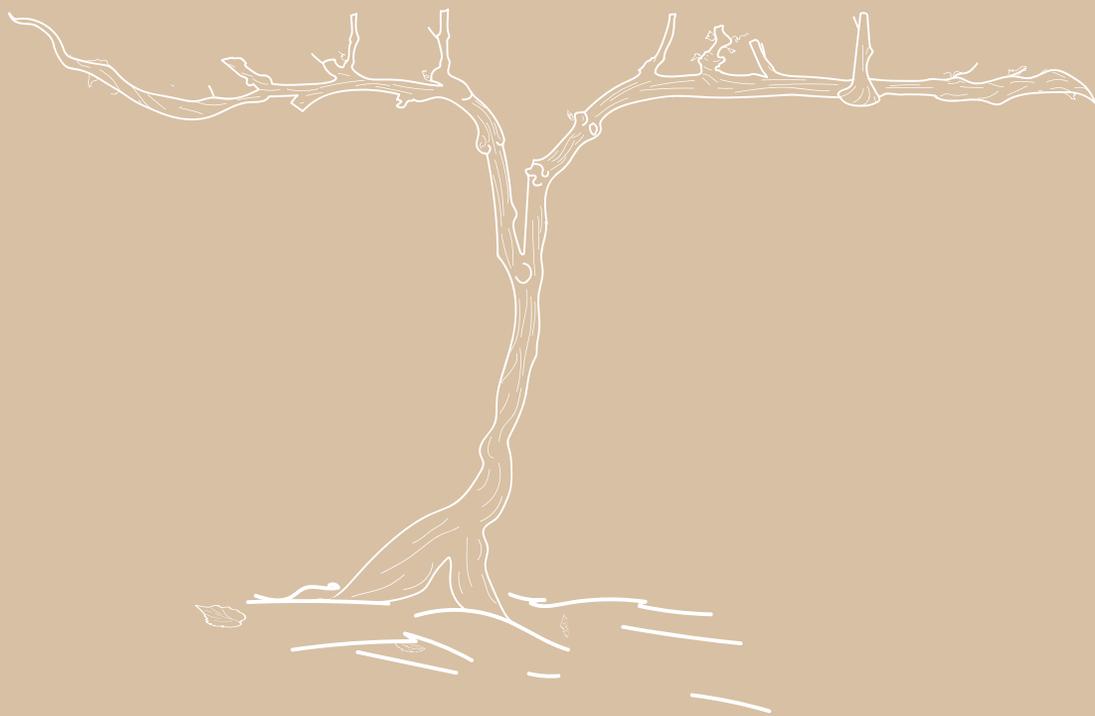
VIÑA MARTY

Passion and Excellence



VIÑA MARTY FROM 2008

Wines produced with passion and excellence.



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Wines produced with passion and excellence

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Pascal Marty
Winemaker



PASCAL MARTY: ENOLOGIST, WINEMAKER, PASSIONATE GLOBE TROTTER.

After graduated from the Enology Institute of Bordeaux in 1982, **Pascal Marty** held the position of Winemaker for Baron Philippe de Rothschild S.A., and was an integral part of the French House global expansion for over 14 years.

As young enologist he was designated to take full part in Opus One Winery, Baron Philippe de Rothschild and Robert Mondavi's joint venture in the Napa Valley, California. Opus One first vintage was launched in 1984: An ultra premium blend made from Cabernet Sauvignon along with other Bordeaux varieties such as Cabernet Franc and Merlot from the deep and gravelly soils of Nappa Valley.

Years later in 1996, Pascal joined the chilean joint venture of Baron Phillippe and Viña Concha y Toro. Settled down in Chile as Co-General Manager and Winemaker of Viña Almaviva, he revitalized more than 40 hectares of vineyards and supervised the construction of the new iconic winery. Since its launch, Almaviva has been consistently ranked as one of Chile's top ultra premium wine.

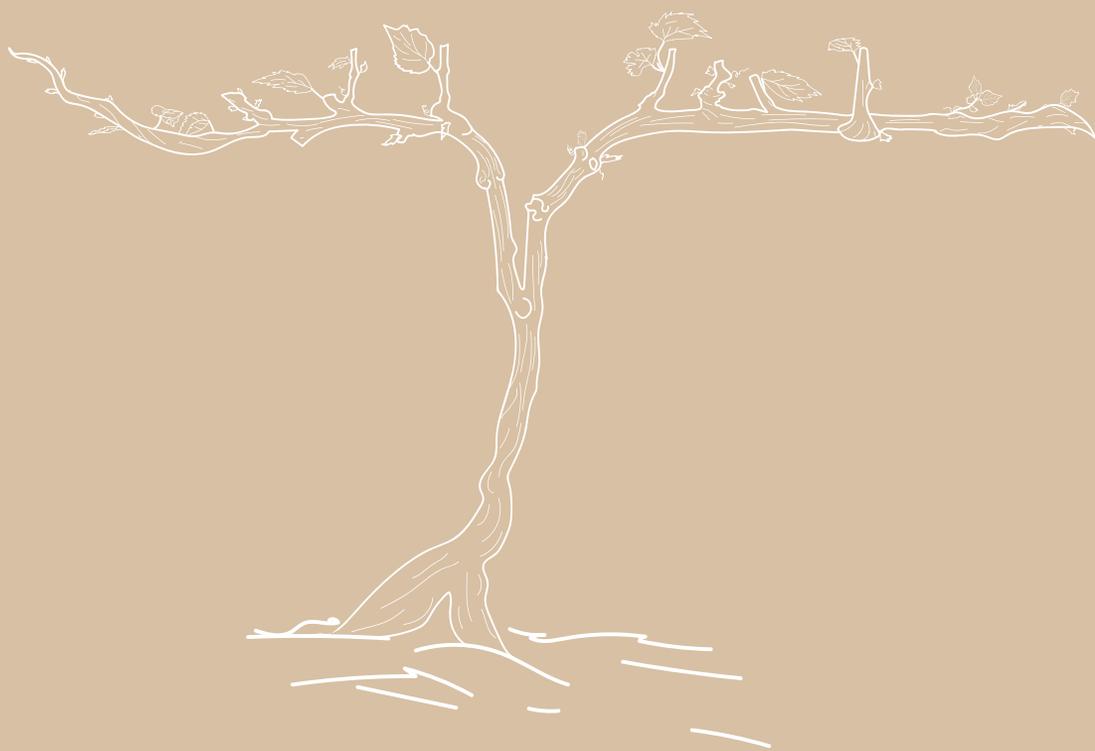
After retiring from the board in 2003, Pascal pursued an independent career as advisory enologist mixing his passions with travel, transmission and discoveries. He hold various projects in the United States California, Oregon, Washington, New York, but also in Uruguay and Brazil. In Chile, he joined Cousiño Macul winery as technical director, and launched Lota, the first iconic blend of the renowned family company. Since its launch, Lota is a unique reference for chilean wines connoisseurs.

Viña Marty was founded in 2008, fulfillment of a life dedicated to wine, encounters and travels. Pascal Marty settled down at the foot of the Andes Mountain, where he has dedicated himself since 2008 to the development of his project: the creation of an iconic range, and the binding of close relationships with every partner of Viña Marty.



TERROIR

The best from Chile



MICRO-TERROIRS AND GRAPE VARIETIES

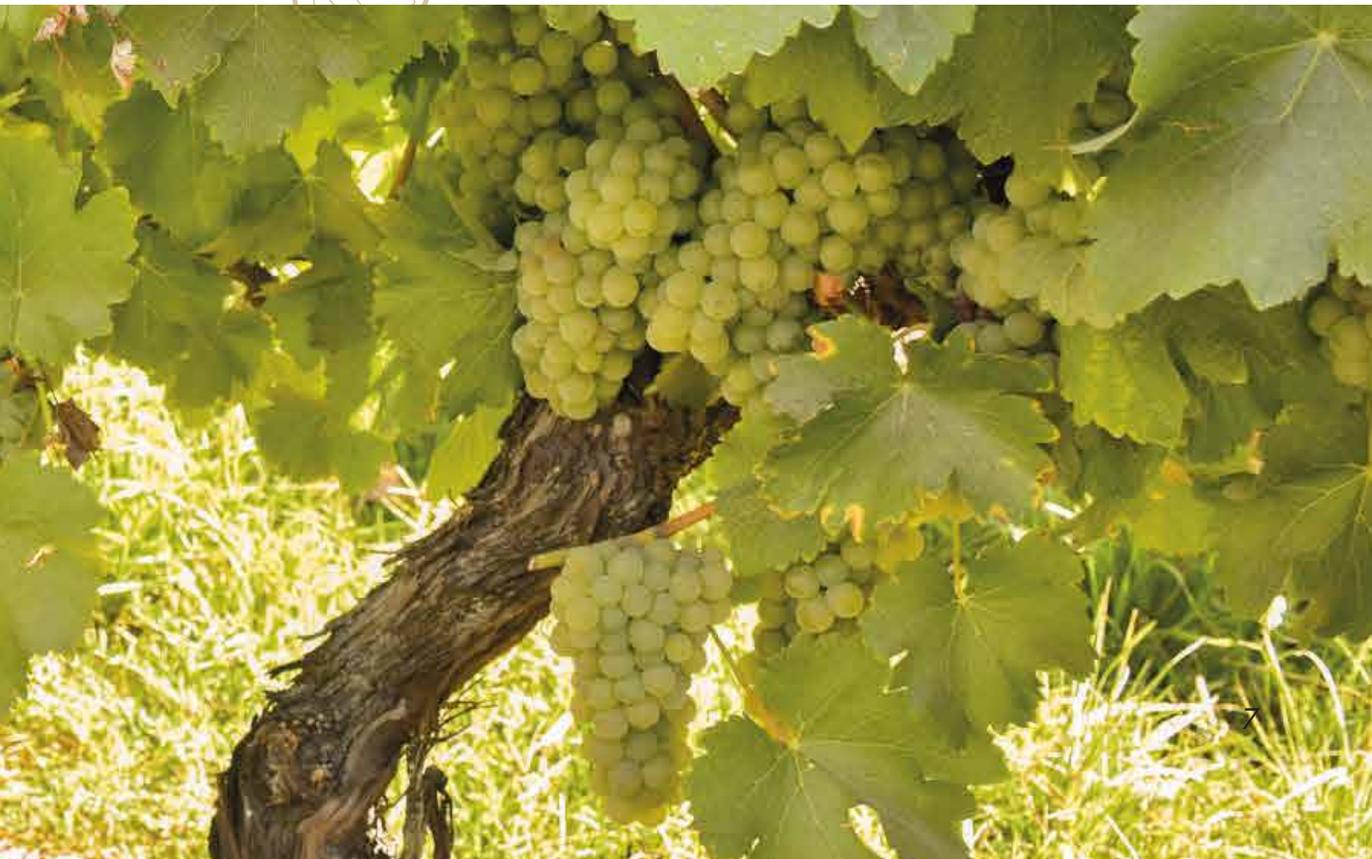
Our vines are planted franc de pied over the best Chilean valleys: Maule, Colchagua, Cachapoal, Maipo and Leyda. we explore old and expressive « micro terroirs » to showcase the best from Chile's grape varieties.

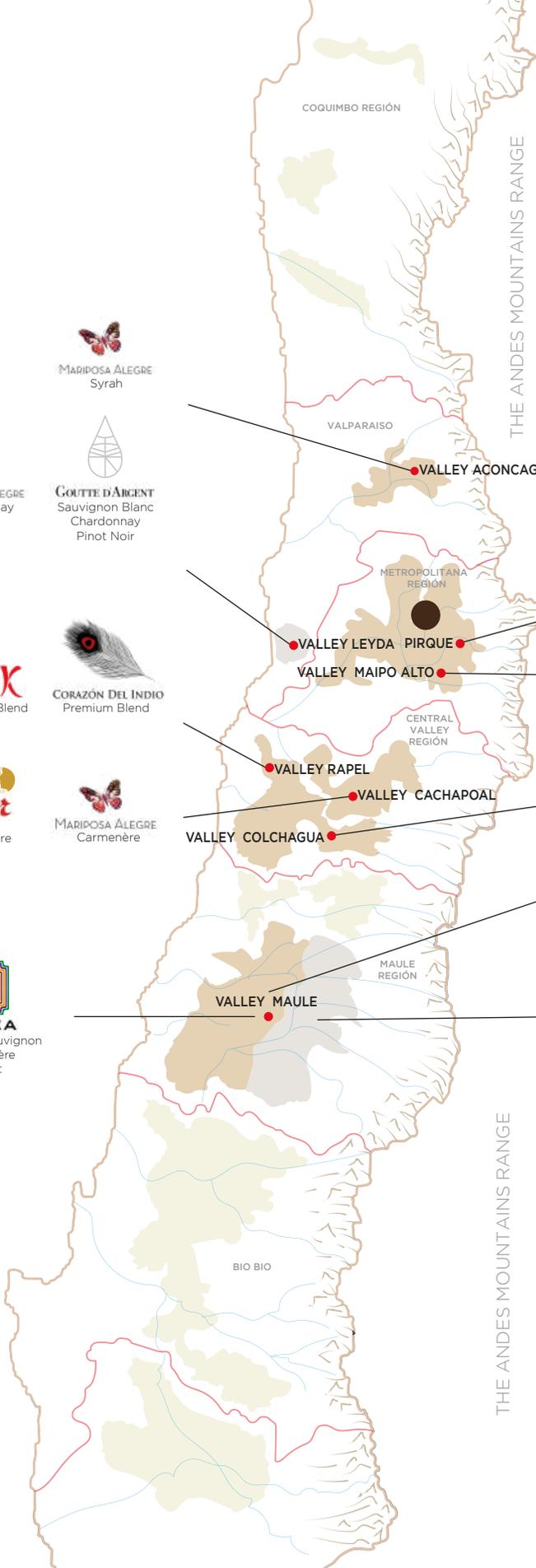
Fresh and varietal whites come from the coastal areas and the foothills of the Andes Mountain. As for the reds, poor soils and old vineyards are sought granting concentrated and complex wines.

« We evaluate every detail: Types of soil, climatic characteristics, characteristics of the vineyard and its surroundings, and of course its productivity, always having a clear approach to work with our own stamp, respecting the quality and identity of the terroir. »



Carolina Ruiz
Chief Winemaker





Pacha
Sauvignon Blanc
Chardonnay

MARIPOSA ALEGRE
Chardonnay

GOUTTE D'ARGENT
Sauvignon Blanc
Chardonnay
Pinot Noir

MARIPOSA ALEGRE
Syrah

Kalak
Legendary Blend

CORAZÓN DEL INDIO
Premium Blend

Ser
Carmenère

MARIPOSA ALEGRE
Carmenère

Pacha
Cabernet Sauvignon
Merlot

CHAKA
Cabernet Sauvignon
Carmenère
Merlot
Syrah

Iconic

MARIPOSA ALEGRE
Cabernet Sauvignon

MARIPOSA ALEGRE
Malbec

CHAKA
Sauvignon Blanc
Chardonnay

THE ANDES MOUNTAINS RANGE

THE ANDES MOUNTAINS RANGE

VINA MARTY'S WINEMAKERS ASSOCIATES AT THE HEART OF THE PROJECT

Viña Marty's vision is shared with the winery's associated producers: men and women, family ones vineyards each with a family or passionate history with their land, and who actively participate in the Pascal Marty project.

« Since 2014 we have been able to implement a new way of generating business in which the grape grower and the vineyard share the results of the sale. It is a unique system since in addition to generating constant income every year, without being able to have losses when selling their production (which happens very often in Chile), the producer is a partner of Viña Marty and additionally receives from the sale of its grape, the dividends generated by the vineyard. »

Pascal Marty
Winemaker



CULTURE

Traditional know-how, New World technology



MIXING TRADITIONAL WINEMAKING AND A MODERN VISION FROM THE NEW WORLD

« We seek sophistication, elegance, and high quality, incorporating the concepts of making wine from the European tradition and knowledge with super expressive terroirs from the new world. » - **Camila Ruz, Chief Winemaker**

From our Reserve to the iconic Clos de Fa, Viña Marty wines are produced with a traditional approach and stand out in their modern style.



Our renovated cellars in Curicó host machines at the cutting edge of technology: In 2018, huge investment have been made in one (of the only five in Chile) reception machine equipped with a vibrating plate, a high precision sorter, and even a seed separator, an ultimate pressoir Pellenc, that can receive up to 20 tones of grapes, and a global cooler system which guarantees optimal vinification of white wines, in particular Goutte D'Argent which requires at least 6°C for fermentation.

Each year, at least 300 new oak barrels are brought from the best French cooperages, for the sake of continuous premiumization of the range. Bottling and packaging is also done on site. Viña Marty has produced approximately 800,000 bottles annual in recent years, and is distributed around the world with a direct approach of each market.



« Our shared oenological philosophy is to make elegant wines, where the fruit is always what predominates. With a balanced contribution of the wood that comes only to enhance the fruit and enhances storage. »

- **Alvaro Reyes, Technical director**

SUSTAINABILITY

Our commitment to the environment



« We seek every year to reduce synthetic products for natural products. In the area of packaging and labeling, I implemented technologies that have allowed us to reduce our use of plastic by around 40%, and about as much for paper. Excess of plastic and cardboard are entrusted to local recyclers to favor the circular economy of the region. The purchase of an atmospheric nitrogen sensor, which is my next project, would soon allow us to reduce even more our carbon print, reducing at least 70% of the logistics chain associated with gas supply.»

A. Reyes
Technical Director



« I have always looked for a more holistic view of making wine, always seeking to be environmentally friendly in every process we carry out as an industry, both in the cellar and on the ground. Little by little, concepts such as fair trade, organic viticulture and biodynamic process have taken root in our work, generating sustainable processes that undoubtedly contribute to our efficiency as a premium vineyard. »

Carolina Sarmiento
Chief Winemaker

PEOPLE

We are passionate



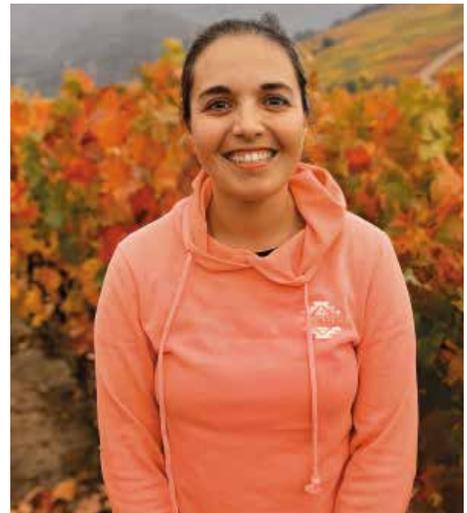


ÁLVARO REYES, **TECHNICAL DIRECTOR**

Proud son of Chilean producers, Álvaro Reyes is now a multi-qualified oenologist: After graduating of Agronomy in Chile, he pursued his career in France, at the institutes of oenology and viticulture of Montpellier and Bordeaux. As a qualified winemaker, he joined as the first Chilean winemaker in history, the prestigious Champagne house Moët et Chandon, and vinified there some iconic bottles: Dom Pérignon, Ruinard, Veuve Clocquot, Posardin... After four years in France, he returned to Chile in 2017. Since his meeting with Pascal Marty that same year, he has taken over the technical management of Viña Marty, and the general management of our structure dedicated to private brands.

CAMILA RUZ, **CHIEF WINEMAKER**

Multi-qualified, Camila Ruz is the Chief Winemaker of Viña Marty. Graduated in Agronomy at the Catholic University of Maule and Oenology at the University of Chile, she is one of the youngest members of the the Chilean association of Oenologist. In 2015 she began her career in the renowned Chilean organic winery: Emiliana. Since 2018, she pursues at Viña Marty's and with conviction an agro-ecological and organic approach of making premium wines.







VIÑA MARTY

A journey through local legends





In the Maipo Alto area, our historic vineyard is planted at the foothill of a mountain range that has inspired a local poetry, told since the Inca Empire, symbolized by the **Chakana** cross.

The legend talks about the Love between the Indian warrior **Kalak** and the Inca Princess, **Fa**, forming a forbidden and cursed union.

Love, symbolized throughout the world by butterflies (**Mariposa Alegre in Spanish**) is as powerful as it is bitter, and the story of these two souls ended tragically.

On the wedding day, Princess **Fa** fatally fell from the mountain. The pain of the young man was such, that he died lying on the body of his wife. The goddess of nature, "**Pacha Mama**", transformed him and drew the mountain range in his image.

Each night, the warrior's heart appears on the mountain under the lights of the setting sun and beats again to protect his princess from the darkness fears.

From this legend, local people have symbolized the Indian and the princess as protectors of their fertile land and have called the mountain range « **Corazón del Indio** » (Heart of the Indian).

Passion is an infinite source of inspiration, the essence of « la razón de **Ser** » (the purpose for being) of Viña Marty.

Our wines are a perfect balance between the ancient French tradition, the richness of Chile, and a little of what lovers of the world of Viña Marty teach us every day.





The elegant label with golden reflections represents the profile of Fa, the princess who inspired the local legend, also recalling Opus One design spirit and signature. Clos de Fa is a conic bottle presented in a marked wooden case, in which each bottle is wrapped in silk paper.

clos de *fa*
ICONIC

Iconic wine of Viña Marty, Clos de Fa has made a name for itself among the best blends in Chile.

At Pirque, the heart of Maipo Alto Valley DO, in an idyllic setting facing the Andes Mountain that inspired the Viña Marty range, Pascal Marty built his house surrounded by two hectares of Merlot, Cabernet Sauvignon and Syrah, that he himself planted franc de pied more than thirty years ago. At an altitude of 2,600 feet, temperatures reach 95°F in the day and drop to 40°F at night. This temperature amplitude is a key factor in producing wines of exceptional quality.

Clos de Fa is an iconic blend of the best grapes of Viña Marty, available only in very limited quantities.



Blend of Cabernet Sauvignon, Merlot, Syrah.

Each vintage the share evolves according to the yield and grapes quality, and the inspiration of the oenologists...



D.O: Pirque, Maipo Alto Valley.



Manual Harvesting



WINEMAKING: Traditional in stainless steel tanks with an average duration of 30 days, and temperatures around 26-28°C during alcoholic fermentation



AGEING: 20 months in 100% new French oak barrels and held for at least 2 years in bottle prior to release.





SER means “being” in Spanish and brings to the concept of intrinsic and natural condition of the individual. A very elegant bottle, a sober label and a golden medallion where the profile of Fa remind that the grapes are the same ones that form the backbone of our iconic wine.

eser

SINGLE VINEYARD

SER is the single vineyard series of Viña Marty, four supers premium mono varietal wines. Cabernet Sauvignon, Merlot, and Syrah are carefully plot selected, and harvested manually in Maipo Alto Valley. The same plots form the backbone of Clos de Fa.

The vineyard is located 2600 ft high in the foothills of the Andes where temperatures can reach 95 °F and can get as low as 40 °F. This amplitude is a key factor to produce exceptional quality wines.

We have dedicated this wine series to our people as they play a fundamental role in the formation of these wines thus becoming a critical part of our terroir definition: combination of specific soils, climates, and people working in our vineyards that make these wines unique.

Available in limited quantities only



Available in Cabernet Sauvignon, Merlot, Syrah and Carménère



D.O: Pirque, Maipo Alto Valley., Valley Cachapoal.



Manual Harvesting



WINEMAKING: After grapes reception, we conduct 4 to 5 days of pre-fermentation at low temperature. Traditional french vinification in stainless steel tanks last 25 to 30 days, with average temperatures at around 26°C - 28°C (78°F - 80°F).



AGEING: Between 18 to 20 months in new and one-used french barrels, and at least 2 years in bottle prior to release.





Kalak is a palindrome, a name that can be read both ways, also the name of the Indian warrior of our legend. An elegant bottle, adorned with a Viña Marty medallion, and a modern label with contrasting colors.

Kalak

LEGENDARY BLEND

Kalak is a super-premium blend made of Cabernet Sauvignon, Carménère and Syrah, plot selected and harvested manually in Maipo Alto and Cachapoal valleys. There, the Cabernets shine with their freshness and elegance, and the Merlot and Syrah benefit from the fresh influence of the cordillera.

This blend is the quintessence of the balance between three very expressive varieties, which is reflected even in its name: Kalak. A palindrome that is also the name of the Indian of our legend, who fell in love with Fa. Their love story ended tragically but remains told by the locals like a poetic tale.

Kalak is distributed in a vertical card box case or in a distinguished horizontal wooden box.



Blend Carménère, Cabernet Sauvignon and Syrah



D.O: Valley Rapel



Manual Harvesting



WINEMAKING: Traditional in stainless steel tanks with an average length of 8-12 days under fermentation temperatures at about 24°C - 26°C (75°F - 78°F). Maceration is conducted one week prior to fermentation at low temperatures, as well as one week post fermentation at ambient temperatures. During the maceration and fermentation periods, pump overs are done daily ensuring the maximum extraction of color and tannins.



AGEING: 16 months in new French oak barrels and held for at least 2 years in bottle prior to release.





Corazón del Indio is a slender bottle, higher than average, with a very attractive label: A cutout of the legendary mountain, with a design that represents a peacock feather and its intense red eye referring to the heart of the Indian.

CORAZÓN DEL INDIO

PREMIUM BLEND

A unique Premium Blend made of Carménère, Cabernet Sauvignon and Syrah grapes grown in the best terroirs of Central Valley.

Corazón del Indio means “Heart of the Indian” referring to the mountain range where the Clos de Fa vineyard is located. The legend says that an Indian warrior Kalak was converted into a mountain range by Pacha Mama, goddess of Nature. When the sun goes down in Pirque, and the sky turns orange, its heart appears to beat again as the rock turns into deep red. Since then, the locals believe the Indian and the Princess are the protectors of their fertile grounds.

This wine is the heart of the Viña Marty range. A complex and balanced bottle, ready to be shared and with a five-year aging potential.



Blend Cabernet Sauvignon, Carménère and Syrah



D.O: Valley Central



Manual Harvesting



WINEMAKING: Traditional in stainless steel tanks with an average length of 8 to 15 days under fermentation temperatures at about 24-26 °C (75°F - 78°F). At the beginning of the fermentation, we aim to extract as much as possible colors and tannins performing 4 daily pump-over on short periods of time. As the fermentation progresses, we decrease the amount to one per day.



AGEING: 12 months in French oak barrels.



GOUTTE D'ARGENT

UNIQUE IN THE WORLD

Tokyo, 2012. Pascal Marty met with the historical local importer of Viña Marty, a renowned master of sake. Among winemakers, when sharing their technical knowledge, he refers to the yeasts used to ferment Japanese sake: Ultra-resistant to alcohol and to low temperatures, with a very complex aromatic palette.

After several years of negotiation, Pascal Marty managed to convince the association of Japanese sake producers to trust him and allow him access to these very special yeasts: He would create a wine fermented at a very low temperature, with unique aromas and a fabulous potential for gastronomic pairings.

Since 2016, Pascal is the only non-Japanese to be part of this association. The creators of the Japanese manga *The Drops of God* (神の雫, **Kami no Shizuku**), Shin Kibayashi and Yuko Kibayashi did him the honor of designing this unique bottle, representing the components of this innovative project: Japanese tradition, Chilean wealth and French know-how.

ぎんの雫

Gin no shizuku

SAKE YEAST FERMENTED



Available in Sauvignon Blanc, Chardonnay, Pinot Noir



D.O: Leyda Valley, San Antonio



Manual Harvesting

WINEMAKING: In stainless steel tanks with an average and exceptional length of 120-130 days under fermentation temperatures at about 5-6 °C (41°F - 42°F). We proceed movement on lees to give length on the palate. Furthermore, sake yeasts are not very tolerant of sulphur, and only a small amount of SO₂ is used while particular attention is paid to their nutrition.



Burgundy bottle, elegant label, pastel colors with brilliant reflections. Goutte d'Argent label takes the form of the Andes Mountain range, and on the sides are represented Leyda Valley's frontiers. The name, Goutte d'Argent means silver drops in French and is repeated in Japanese. Its anagram appears in the center of the drop, drawn by Shin Kibayashi and Yuko Kibayash.



The modern label is unique and eye-catching. The butterflies stand out to the touch, printed in glossy screen paper. The capsule takes up the design of the label giving a particularly modern effect to the bottle.

MARIPOSA ALEGRE

GRAN RESERVA

Symbol of youth, eternal love and resurrection, the "Mariposa Alegre" (Joyful butterfly) is a poetic emblem of our Gran Reserva range.

Our local legend tells the tragicall love story between a young Inca warrior, Kalak, and the beautiful princess FA. Like butterflies, emotions are fleeting, while beauty lasts forever. Their pure feelings for each other remains within a magical story, forever engraved in our mountains.

Mariposa Alegre mono varietal wines aims to represent the tradition and complexity of each valley we produce in. Handcrafted in a traditional style, it combines the best of French winemaking with Chilean terroir.



VARIETIES: Available in Cabernet Sauvignon, Carménère, Syrah, Malbec and Chardonnay.



D.O: Curicó, Colchagua Valley, Cachapoal Valley, Aconcagua Valley and Leyda Valley



Manual Harvesting

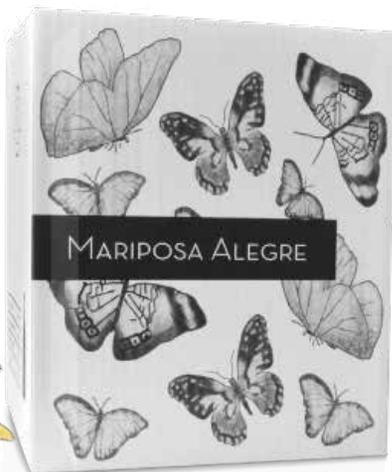


WINEMAKING: Traditional in stainless steel tanks with an average length of 8-12 days and fermentation temperatures about 24-26 °C (75°F - 78°F). Maceration is conducted one week prior to fermentation at low temperatures as well as one week post fermentation at ambient temperatures.

Mariposa Alegre Chardonnay is partially fermented and aged in French oak for a couple of months during which time lees are stirred through the process of "batonnage".



AGEING: Red varietals are aged for 8 months in French oak.





Bouquet of multicolored flowers adorn the edges of the label very feminine, colorful and elegant which will make it a gem on your shelves.

Pacha

R E S E R V A

Pacha in local language means “Earth” or “World”, a concept closely related to nature and our interaction with it, often referred as the Pacha Mama (Mother Earth).

Our grapes grow right in front of the Andes Mountain range. These exceptional landscapes and strong nature give our wines great vitality and energy.

We aim to transfer this character creating a beautiful connection between origins of grapes and the wine in your glass. This range is an ode to Pacha Mama celebrated in south America by all its peoples.

Pacha wines is a perfect balance between old French tradition, soil’s typicity and new world styles.

 VARIETIES: Available in Cabernet Sauvignon, Merlot, Carménère, Sauvignon Blanc, and Chardonnay.

 D.O: Central Valley (reds), Leyda Valley (whites)

 Manual Harvesting

 WINEMAKING: Traditional in stainless steel tanks with an average length of 8-12 days and fermentation temperatures about 24-26 °C (75°F - 78°F)- Pacha Chardonnay is partially fermented and aged in French oak for a couple of months during which time we stir the lees through the process of “batonnage”. Pacha Sauvignon Blanc is un-oaked but also kept on lees for several month prior to bottling.

 AGEING: Red varietals are aged for 6 months in French oak.





The label shows the Chaka cross at the top left, and in its center a different color for each variety in the range. A modern label, very colorful, it draws the eye to the legend that tells of this mystical symbol.

CHAKA

VARIETAL

The Chacana or Andean cross is an ancient symbol that can be found throughout the Andes from the pre-Inca period to the end of the Inca civilization. Today, it is known to be one of the emblems of western South America. Chacana embodies the traditional mythology and mysticism of the Andean population, which is still part of our local cultures.

The Viña Marty range begins with CHAKA and is a tribute to our local legends, French winemaking techniques and the beautiful nature of Chile.

Chaka are lights, accessible wines with expressive fruit and a balanced profile.

 **VARIETIES:** Available in Cabernet Sauvignon, Merlot, Syrah, Carménère, Sauvignon Blanc, and Chardonnay.

 D.O: Valle Central

 Manual Harvesting

 **VINIFICATION:** Traditional in a stainless-steel vat with an average duration of 8-12 days, and up to 20 for whites. Fermentation temperatures are maintained between 24°C and 26 °C (75°F - 78°F) for red wines and between 12°C and 14 °C (53°F - 57°F) for white wines.







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