DE MARTINO

EST. 1934

DE MARTINO 347 VINEYARDS RESERVA CABERNET SAUVIGNON 2016

347 Vineyards refers to the number of vineyards throughout Chile from which we have made wine over the years. These wines are from special vineyards in areas we consider exceptional for each variety in particular. The result is wines of surprising purity and precision, faithful to the De Martino style.



- **ORIGIN**
  This wine is from a vineyard on Isla De Maipo, in the heart of the Maipo Valley. The vineyard is planted on an alluvial terrace formed by the River Maipo, with poor, stony and well-drained soils that are excellent for Cabernet Sauvignon.

- **VARIETY**
  100% Cabernet Sauvignon.

- **HARVEST DATE**
  The grapes for this wine were harvested between 6th and 13th April 2016.

- **AGEING**
  The wine was aged for 12 months in a combination of French oak barrels and concrete vats.

- **TYPE OF SOIL**
  Alluvial terrace (gravel), formed by the River Maipo.

- **CLIMATE**
  Mediterranean with a moderate coastal influence.

- **TASTING NOTES**
  Due to the cool characteristics of this vintage, this Cabernet Sauvignon is beautifully fresh and elegant both on the nose and on the palate. Bright ruby red in colour, this wine is extremely expressive with notes of blackcurrant, tobacco and cigar box. It has a lovely balanced acidity, and is medium-bodied with soft smooth tannins.

ALCOHOL: 13%
CELLARING RECOMMENDATION: Up to 8 years.
SERVING TEMPERATURE: 16°C - 18°C.



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- **ORIGIN**
  This wine is from a vineyard in Isla De Maipo, in the heart of the Maipo Valley. The vineyard is planted on an alluvial terrace formed by the River Maipo, with poor, stony and well-drained soils that are excellent for Cabernet Sauvignon.

- **VARIETY**
  100% Cabernet Sauvignon.

- **HARVEST DATE**
  The grapes for this wine were harvested on 25 March 2017.

- **AGEING**
  The wine was aged for 12 months in a combination of French oak barrels and concrete vats.

- **TYPE OF SOIL**
  Alluvial terrace (gravel), formed by the River Maipo.

- **CLIMATE**
  Mediterranean with a moderate coastal influence.

- **TASTING NOTES**
  This Cabernet Sauvignon is a deep violet colour. It is aromatically complex and fresh with pronounced notes of blackcurrants, black fruit, tobacco leaf and herbs. With fresh acidity and smooth tannins, it is medium-bodied and has a long, elegant finish.

ALCOHOL: 13%
CELLARING RECOMMENDATION: Up to 8 years.
SERVING TEMPERATURE: 16°C - 18°C.



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- **ORIGIN**
  This wine is from a vineyard in Isla De Maipo, in the heart of the Maipo Valley. The vineyard is planted on an alluvial terrace formed by the River Maipo, with poor, stony and well-drained soils that are excellent for Cabernet Sauvignon.

- **VARIETY**
  100% Cabernet Sauvignon.

- **HARVEST DATE**
  The grapes were manually harvested during the third week of March 2018.

- **AGEING**
  The wine was aged for 12 months in a combination of French oak barrels and concrete vats.

- **TYPE OF SOIL**
  Alluvial terrace (gravel), formed by the River Maipo.

- **CLIMATE**
  Mediterranean with a moderate coastal influence.

- **TASTING NOTES**
  This wine shows a deep ruby color. There are fresh and complex aromatics with pronounced notes of blackcurrants, black fruit, tobacco leaf and spice. The palate remains fresh with fine grained tannins providing structure to the intense fruit core, leading to a long and elegant finish.

ALCOHOL: 13.5%
CELLARING RECOMMENDATION: Up to 8 years.
SERVING TEMPERATURE: 16°C-18°C.

