



DE MARTINO

EST. 1934



DE MARTINO ESTATE CABERNET SAUVIGNON 2016

Founded in the 1934, the De Martino winery has specialized, for four generations in creating wines that are a faithful reflection of their origin, coming from selected parcels throughout Chile. Our De Martino Estate Range are wines with a fresh and honest style that respect the varietal expression of each region of origin.

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- **ORIGIN**

Maipo Valley.

- **GRAPE VARIETIES**

100% Cabernet Sauvignon.

- **HARVEST**

The grapes for this Cabernet Sauvignon were harvested between 06nd to 20th of April.

- **AGEING**

Aging is combination of stainless steel and concrete.

- **SOIL**

Alluvial gravel soils.

- **CLIMATE**

Mediterranean with ocean influence.

- **TASTING NOTES**

This Cabernet Sauvignon shows ripe fruit aromatics including blackcurrants and blueberries and cassis backed with a spicy and savoury notes. Palate is vivid with a clear fruit definition, soft tannins and balanced acidity. Made in a fresh and approachable style with great Varietal tipicity, it is ready to drink, being a perfect pairing for grilled meat dishes.

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ALCOHOL: 13%

SERVING TEMPERATURE: 16 - 18°C

DECANTATION: Not necessary.





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DE MARTINO ESTATE CABERNET SAUVIGNON 2017

Since 1934 and for over four generations, our family has specialised in producing wines that are noted for their sense of place, purity and balance. With this in mind, we carry out sustainable vinegrowing practices and traditional winemaking methods to achieve wines that represent us as well as their vineyards.

• ORIGIN

Isla de Maipo, mid section of the Maipo Valley, 60 kms. Distant from the Pacific Ocean.

• VARIETIES

100% Cabernet Sauvignon planted without rootstock. The vineyard is VSP trellised and Guyot pruned, the age of the vines is in average 15 years.

• CLIMATE

Mild Mediterranean, with a cooling influence of afternoon breezes from the Pacific Ocean.

• SOIL

Deep Gravel soils.

• HARVEST

The grapes were hand harvested the first week of April.

• WINEMAKING

The grapes are 100% destemmed and undergo a cold maceration for 2-3 days. Alcoholic fermentation is spontaneous, once finished the wine was left in contact with the skins for 5-8 days. Malolactic Fermentation is completed in tank.

• AGEING

The was aged for 7-9 months in a combination of stainless steel and concrete tanks with a small percentage in used French Barriques.

• TASTING NOTES

This Cabernet Sauvignon shows ripe fruit aromatics including blackcurrant, blueberries and cassis combined with a slight tobacco leaf note. Palate is fresh with clear fruit definition; fine grained tannins and balanced acidity leading to a lingering finish.

ALCOHOL: 13 %

CELLARING RECOMMENDATIONS: Ready to drink, will hold for the next 5-6 years.

SERVICE TEMPERATURE: 15-16°C

DECANTATION: Not necessary.





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DE MARTINO ESTATE CABERNET SAUVIGNON 2018

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- **ORIGIN**

Isla de Maipo, mid section of the Maipo Valley, 60 kms. from the Pacific Ocean.

- **VARIETIES**

100% Cabernet Sauvignon planted without rootstock.

- **CLIMATE**

Mild Mediterranean, with a cooling influence of afternoon breezes from the Pacific Ocean.

- **SOIL**

Deep gravel soils.

- **HARVEST**

The grapes were hand harvested during the third week of March.

- **WINEMAKING**

The grapes are 100 % destemmed and undergo a cold maceration for 2-3 days. Alcoholic fermentation is spontaneous, and once finished the wine was left in contact with the skins for 5-8 days. Malolactic fermentation is completed in tank.

- **AGEING**

The wine was aged for 7-9 months in used French barriques and concrete vats.

- **TASTING NOTES**

This Cabernet Sauvignon shows ripe fruit aromatics including blackcurrant, blueberries and cassis combined with a slight tobacco leaf note. The palate is fresh with clear fruit definition; fine-grained tannins and balanced acidity lead to a long lingering finish.

ALCOHOL: 13,5%

CELLARING RECOMMENDATION: Ready to drink, will hold for the next 5-6 years.

SERVING TEMPERATURE: 15-16°C.

DECANTATION: Not necessary.

