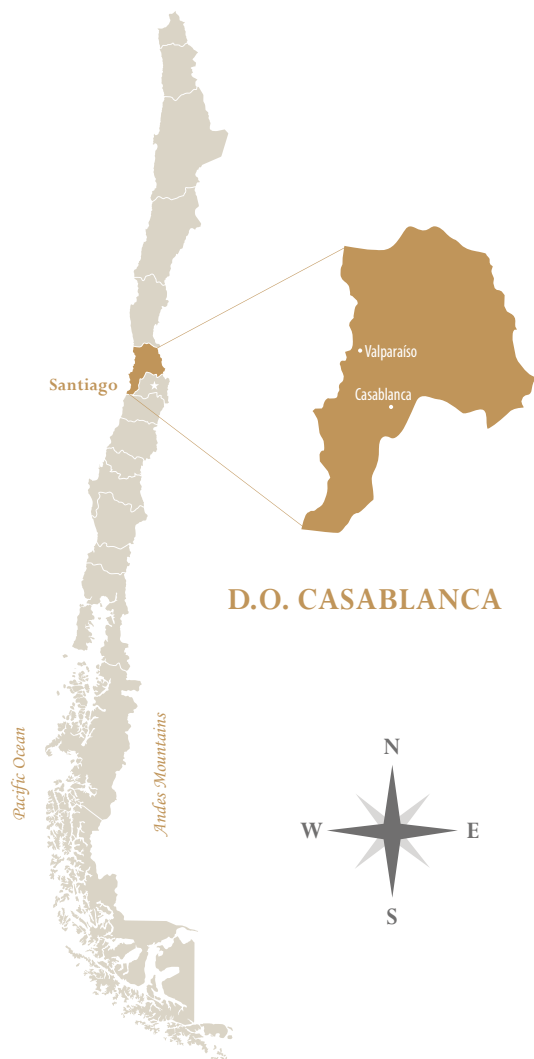




DE MARTINO

EST. 1934



D.O. CASABLANCA

DE MARTINO ESTATE SAUVIGNON BLANC 2017

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.

- **ORIGIN**

Casablanca Valley.

- **GRAPE VARIETIES**

100% Sauvignon Blanc.

- **HARVEST**

Second week of March.

- **SOIL**

Decomposed granite.

- **CLIMATE**

Cool coastal climate.

- **WINEMAKING**

Grapes are destemmed and lightly pressed avoiding extraction of bitter phenolic characteristics. The juice is left to settle and alcoholic fermentation is carried in stainless steel vats by ambient yeast at temperatures that range from 14C to 16C. Malolactic fermentation is blocked and the wine ages with its fine lees for 6 months.

- **WINEMAKER'S NOTES**

Pale lemon yellow. Intense aromas of ripe citrus lime, stone fruit and fresh cut grass lead to medium bodied, fresh palate. Ripe fruit character is balanced by crisp acidity and moderate alcohol having a lingering finish.

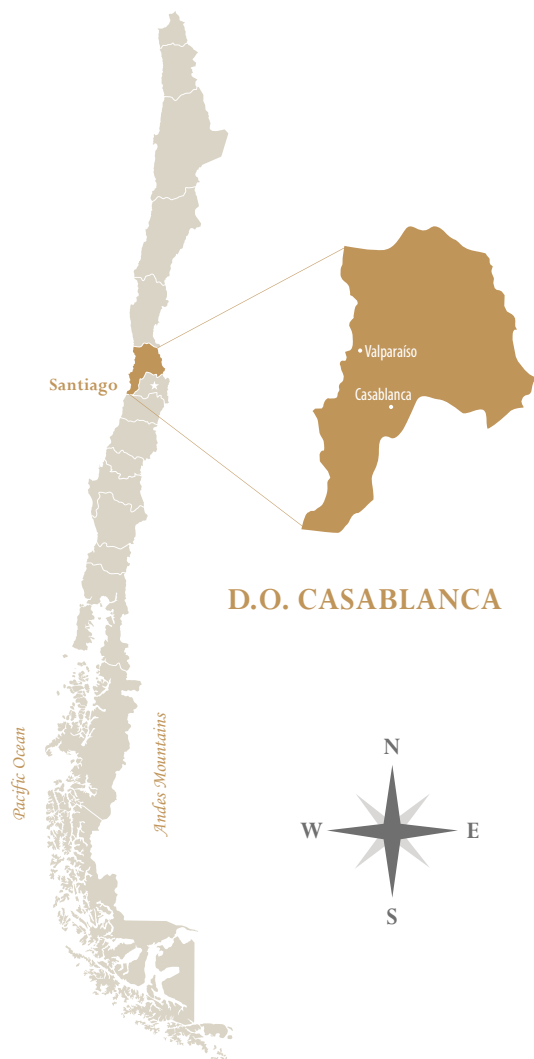
ALCOHOL: 13.5%





DE MARTINO

EST. 1934



D.O. CASABLANCA

DE MARTINO ESTATE SAUVIGNON BLANC 2018

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**

Casablanca Valley, 18 kms. distant from the Pacific Ocean.

- **VARIETIES**

100% Sauvignon Blanc planted without rootstock. The vineyard is VSP trellised and Guyot pruned. The age of the vines is on average 20 years.

- **CLIMATE**

Cool maritime climate, with a strong influence from the Pacific Ocean due to its proximity.

- **SOIL**

Decomposed granite soils.

- **HARVEST**

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

- **WINEMAKING**

Grapes are destemmed and lightly pressed avoiding extraction of bitter phenolic characteristics. The juice is left to settle and alcoholic fermentation is carried out in stainless steel vats by ambient yeast at temperatures that range from 14C to 16C. Malolactic fermentation is blocked and the wine ages with its fine lees.

- **AGEING**

The wine was aged for 6 months in stainless steel tanks with its fine lees.

- **TASTING NOTES**

Pale lemon yellow in colour. Intense aromas of ripe citrus lime, stone fruit and fresh cut grass lead to a medium bodied, fresh palate. Ripe fruit character is balanced by crisp acidity and moderate alcohol having a lingering finish.

ALCOHOL: 13%

CELLARING RECOMMENDATION: Ready to drink, will keep fruit freshness for 3-4 years.

SERVING TEMPERATURE: 10-11°C.

DECANTATION: Not necessary.

