



DE MARTINO

EST. 1934



DE MARTINO ESTATE CABERNET SAUVIGNON 2019

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. 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 second week of March 2019.
- **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 and cassis combined with bright red berry fruit notes. The palate is rich with a pristine and intense fruit profile while remaining fresh due to a crisp acidity and soft tannins that lead to a 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.

