

# SINGLE VINEYARD



## SINGLE VINEYARD LA CANCHA 2017

*The diversity of Chile's landscapes is expressed in this series of wines from eight exceptional vineyards. The combination of climate, soil, vine and viticulture, together with winemaking based on the precision and individuality of each plot, result in wines of great character that faithfully follow our style at De Martino.*

- **ORIGIN**  
Isla de Maipo, Maipo Valley.
- **VARIETY**  
100% Cabernet Sauvignon.
- **DATE OF HARVEST**  
The grapes were harvested during the second week of March 2017.
- **WINEMAKING**  
100% destemmed. Spontaneous fermentation in stainless steel followed by 10 days of maceration, malolactic fermentation completed in tank. Aged in 2,500-litre wooden foudres for 24 months.
- **SOIL TYPE**  
Alluvial soils (gravel).
- **CLIMATE**  
Mild Mediterranean.
- **TASTING NOTE**  
Fresh aromatics of ripe cassis and red berries give away to complex notes of tobacco leaf, violets and graphite. Palate is medium bodied with a ripe and intense fruit balanced by elegant, fine grained tannins, lively acidity and moderate alcohol. Has depth and a long lingering finish. Already very appealing, it will develop and gain further complexity with bottle age for further 15-20 years.

ALCOHOL: 13%.

CELLARING RECOMMENDATION: 15-20 years

SERVING TEMPERATURE: 16°C – 18°C

