



DE MARTINO

EST. 1934

SINGLE VINEYARD LA CANCHA CABERNET SAUVIGNON 2018

The diversity of Chile's landscapes is expressed in this series of wines from four 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 on March 28th 2018.

SOIL TYPE

Alluvial soils (gravel).

CLIMATE

Mediterranean. This micro climate is considered mild by Chilean standards as temperatures rarely exceed 30°C due to the vineyard's proximity to the Maipo River which directs ocean breezes from the coast into the valley.

WINEMAKING

100% destemmed. Cold soak for 5 days prior to spontaneous fermentation in stainless steel, malolactic fermentation completed in tank and the wine spent a total of 17 days in contact with the skins before being racked into 5,000 lts. foudres. Aged in 2,500-litre wooden foudres for 24 months.

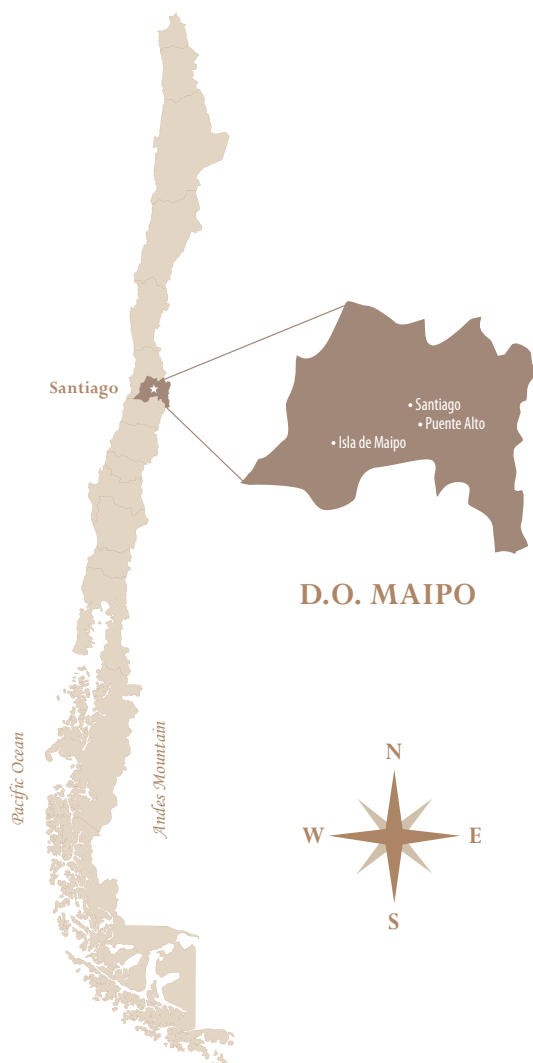
TASTING NOTE

Fresh aromatics of ripe cassis and blue 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 and dense 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



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