



De Martino "347 Vineyards" Cabernet Sauvignon 2007

"347 Vineyards" are single variety wines, composed of carefully selected parcels of fruit from different valleys. The result, a multi- dimensional wine, a fusion of unique character. It is a new concept in wine that reflects Chile's diversity and De Martino's pioneering spirit. This Cabernet Sauvignon presents a brilliant dark red colour with violet hints. The nose is intense and balanced and maintains a perfect harmony between spicy notes, fresh red fruits and some vanilla from the oak ageing. In the mouth it is fresh, full bodied and spicy, with perfectly integrated vanilla and chocolate notes.

Technical Information

Production

After passing through the sorting table, the grapes were destemmed and crushed. Once in the fermentation tank the grapes were macerated at 9°C. Fermentation was controlled between 26° and 28°C, followed by a post- fermentative maceration. 40% of the wine was aged in oak for 8 months, and the rest was kept in stainless steel tanks until the final blend was made.

Origin

65% of the grapes come from the traditional Maipo Valley which provides elegance and complexity. 25% comes from a parcel in the Maule Valley which adds touches of pepper and spices, giving the wine a unique character. The last 10% is from a vineyard in the Cachapoal Valley which adds ripeness and a fresh, smooth finish in the mouth.

Use of oak

American and French oak ageing for 40% of the wine

Variety

100% Cabernet Sauvignon

Recommendations

Ageing potential 5 years

Ideal temperature for drinking

16° - 18°C

Decantation

Not necessary

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