


**DE MARTINO**

 SURPRISING, HAND-CRAFTED  
 WINES FROM CHILE

**GRAN FAMILIA CABERNET SAUVIGNON**
**VINTAGE** 2001

**Chief Winemaker** Marcelo Retamal

**Winemaker** Felipe Müller

**Wine Advisor** Adriana Cerda

**Grape Variety** 100% Cabernet Sauvignon, from our own 40 year-old-

**Apellation** Maipo Valley

**Soil** Alluvial with it's origin around 7000 years ago (older terrace) during the Holocene in the Quaternary Era, the soil profile is a mix of sand, clay and gravel of different sizes, with a very deep rooting system.

**Production** The grapes were hand picked at the peak of their maturity and then underwent careful selection. They were then destalked and fermented at controlled temperature with their natural yeast in small tanks. The maceration took place after alcoholic fermentation

**Ageing** The wine was aged in French oak barrels (Seguin Moreau) for a period of 18 months.


Majestically deep red colour with ruby hints. On the nose it shows a wine of great aromatic expression with notes that remind of ripe blackfruits like blueberries, blackberries and black cherries and a smooth whisper of violets. It has also on the nose a very elegant and equilibrated touch of oak that reveals a perfect balance with the fruit, achieving a very complex and elegant bouquet. On the palate it has a great volume with excellent tannins which gives a great structure to this wine. The finish is long, intense and complex. Cellar-ageing is recommended

**Cellaring Recommendations**

Up to 10 to 12 years

**Suggestions**

Serve between 16° and 18°C. To be drunk with game, wild boar and pheasant. Also exceptional with lamb, and other red meats.

**CHILEAN WINE GUIDE 2004**
**BEST PREMIUM WINE FROM CHILE**
**WINE SPECTATOR MAGAZINE**
*January 2005*
**90, De Martino Cabernet Sauvignon Maipo Valley Gran Familia 2001**
**WINE&SPIRITS MAGAZINE**
*February 2005*
**90, De Martino**
**2001 Maipo Valley Gran Familia Cabernet Sauvignon**