



DE MARTINO

SURPRISING, HAND-CRAFTED
WINES FROM CHILE**GRAN FAMILIA CABERNET SAUVIGNON****VINTAGE** 1999**Chief Winemaker** Marcelo Retamal
Wine Advisor Aurelio Montes / 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.

Beautiful and intense red colour with ruby highlights, complex and extraordinary concentration, plenty of ripe red fruit and a smooth whisper of smoke, leather and violets. This follows through to the palate, revealing a perfect balance of oak and fruit. Full bodied, intense flavours, well structured with a nice long finish

Cellaring Recommendations

This wine is suitable and highly recommended for cellar ageing. It will open magnificently in 5 - 10 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.