



DE MARTINO

SURPRISING, HAND-CRAFTED
WINES FROM CHILE

ORGANICO CABERNET SUAVIGNON
VINTAGE 2003

Chief Winemaker Marcelo Retamal
Winemaker Felipe Müller
Wine Advisor Adriana Cerda

Grape Variety 86% Cabernet Sauvignon
14% Malbec

All of the grapes have been fully certified by the BCS Öko-Garantie GmbH (Germany)

Apellation Maipo Valley

Soil Light and sandy with medium fertility and excellent drainage.

Production Harvesting was carried out manually starting on April 4 at the point of optimal phenolic ripeness using pruning scissors sterilised with steam and small plastic collecting bins. The tanks, pumps and pipes were also steam-sterilized. Fermentation was carried out using only native yeasts and under strict temperature control of between 26 and 30°C during first two-thirds of the process and for the remainder kept at around 22°C. The subsequent maceration lasted for approximately 28 days.

Ageing The wine was kept in oak barrels for 12 months



Deep ruby red in colour, on the nose one is reminded of blackcurrant, pepper and dark fruits, while the wood is well-integrated with the fruit. On the palate is soft with velvety tannins. Once again, one notices the fruit well-integrated with the wood; the ripe, while dark fruits combine well with the spices. Long and intense finish.

Cellaring Recommendations

Can be enjoyed now or cellared for 5 years

Suggestions

Drink at 16°-18°C. Ideal with pastas, vegetables and different types of red meats and cheese, ideally of organic origin

CHALLENGE INTERNATIONAL DU VIN 2005

GOLD MEDAL