



DE MARTINO

SURPRISING, HAND-CRAFTED
WINES FROM CHILE**ORGANICO CABERNET SAUVIGNON****VINTAGE** 2004**Chief Winemaker** Marcelo Retamal**Winemaker** Felipe Müller**Wine Advisor** Adriana Cerda**Grape Variety** 87% Cabernet Sauvignon

10% Malbec

3% Carmenere

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 and intense red in colour, this Cabernet Sauvignon has notes of ripe red fruit like cherries and plums with soft pepper and vanilla that comes from ageing in french oak. On the palate is fruity, juicy and the tannins are soft and velvety. The finish is extremely pleasant and long.

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

Awards & Reviews**DESCORCHADOS GUIDE 2006, BY PATRICIO TAPIA****91 POINTS****WINE & SPIRITS, February 2006**

91, from the alluvial soils of Maipo, this intense, tannic cabernet is a picture of De Martino's style. Sunny black plum flavors join dark cherry aromas, diminishing the impact of oak and covering the tannins with layers of sweet flavor. Lay it down for a couple of years, or serve it with something fat and meaty to calm it down.

WINE & SPIRITS, November 2006
"100 Best Values of the Year"