



## De Martino Orgánico Cabernet / Malbec 2006

*De Martino is one of Chile's pioneering wineries. It is also one of the leading organic producers, owning 12% of all certified organic vineyard area in Chile. De Martino Organic Wines are Estate wines of outstanding quality and character, expressing Maipo's potential for wine producing.* The wine has an attractive dark, almost black colour. On the nose it is intense with aromas of dark fruit, tobacco and a mineral finish. It has a great structure in the mouth, an extraordinary acidity and a long round finish in which the Malbec expresses itself.

### Technical Information

#### Production

*The grapes and the production of this wine were certified by BCS Öko-Garantie GmbH (Germany). The grapes were hand-picked on 15th April (both varieties). The fruit was carefully selected on the sorting table and then crushed. Fermentation took place using natural yeast and with a strict temperature control. Once finished, the wine was kept in the same tank for maceration which took place for 28 days. Then it was moved to French oak barrels where it was kept for 12 months before being bottled. During the process pruning scissors, tanks, pumps and hoses were sterilized according to the organic regulations. The use of sulfites is its minimum and adheres to the certification regulations.*

#### Origin

*Maipo Valley. Isla de Maipo. De Martino Estate is run 100% under strict organic conditions. No fertilizers are used and a natural ecosystem is in charge of preventing any sort of disease that may affect the vineyard.*

*The Estate is located 70 km from Santiago and 60 from the coast.*

*The climate is mediterranean with important temperature differences between day and night. In the afternoon cool breezes come from the Pacific Ocean into the vineyard.*

*It is situated on an alluvial terrace formed 7000 years ago*

#### Use of Oak

*12 months in French Oak barrels*

#### Acolades

#### Varieties

*50% Cabernet Sauvignon + 50% Malbec*

#### Recommendations

*Ageing potential 8 years*

#### Ideal Drinking Temperature

*16° - 18°C*

#### Decant

*Recommended for 30 minutes*

## REVIEWS

*92 points, DESCORCHADOS 2008 by Patricio Tapia*