



## De Martino Familia 2005

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*As one of the benchmark references of the high quality of wines that Chile can offer, Familia, the pride of the De Martino family, uses only the best grapes to come from the family's Santa Inés Estate located in Isla de Maipo. Chosen as Chile's best Premium wine for two years in a row, this wine has positioned itself as one of the Maipo Valley's great red wines. This blend of Cabernet Sauvignon, Carmenère & Malbec has been aged in new French oak barrels for 24 months.*

### Technical Information

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#### Production

*The 35 year old family vineyards from where the grapes come from are located on alluvial soils that are more than 7000 years old. The soil is made up of a mixture of sand, clay and different sized stones, which allows for a deep rooting system of the vines. The grapes were carefully hand picked and selected. They were then crushed and the juice fermented in small stainless steel tanks at controlled temperatures of no more than 28°C. Once the fermentation was completed the wine was kept in new French oak barrels for 24 months.*

#### Denomination of Origin

*Maipo Valley*

#### Oak ageing

*24 months in new French oak barrels*

#### Varieties

*Cabernet Sauvignon & Carmenère & Malbec*

#### Recommendations

*Perfect for cellaring between 10-15 years*

#### Serving temperature

*16 - 18°C*

#### Decantation

*Ideally, 30 minutes before serving*