



ORGANICO CABERNET SAUVIGNON
VINTAGE 2005

Chief Winemaker Marcelo Retamal
Winemaker Felipe Müller
Wine Advisor Adriana Cerda

Grape Variety 90% Cabernet Sauvignon
6% Malbec
4% 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



Elegant and at the same time full-bodied, this Cabernet Sauvignon reflects the commitment of Vina De Martino to the environment. The clean aromas remind one of forest fruits such as raspberries and blackcurrants. The red colour is intense with hints of purple and in the mouth the tannins are strong and structured blending well with the sweet notes of the oak, which result in the lovely balance that is so characteristic of this wine.

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