

De Martino

Estate Cabernet Sauvignon 2023



RED STILL WINE



CHILE



MAIPO



SUITABLE
FOR VEGANS

TASTING NOTE

Vibrant and fresh fresh, with lots of red fruit and cassis accompanied by notes of tobacco leaf, cedar and violets.

VITICULTURE

A family estate of Italian heritage, pioneered Chilean wine by being the first to bottle and export Carmenere. In 2011, Marcel Retamal shifted to early harvests, spontaneous fermentation and no new oak, influencing others. Voted “Winery of the Year” 3 times, they produce award-winning wines from various terroirs and varietals, pushing innovation in Chile.

VINIFICATION

100% destemmed. A wild ferment in stainless steel was followed by 5 days post-ferment maceration. The malolactic fermentation was completed in the tank. Then the wine was matured in 2,500-litre foudres for 24 months.

FOOD MATCHING

A wide variety of red meats, such as beef, pastas, pizzas and cheeses.

SIZE	75cl
VINTAGE	2023
ABV	13%
GRAPE VARIETIES	Cabernet Sauvignon (100%)
CLOSURE	Natural Cork
SKU CODE	J4336123
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	Chile
REGION	Maipo
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.59
TOTAL ACIDITY	4.91g/l Tartaric
RESIDUAL SUGAR	1.94g/l
SKU	J4336123