



CUVÉE 2020

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Since 1934, our family has specialized in producing wines that stand out for their sense of place and purity of each vineyard, based on sustainable agriculture and traditional winemaking. Cuvée 2020 is De Martino's *finest wine*, which comes from its emblematic Santa Inés Vineyard in Isla de Maipo. Produced in small quantities and only in optimal vintages, the wine achieves the maximum expression of De Martino's house style.

ORIGIN

Cuvée comes from the Santa Inés Vineyard. This vineyard is also the source of the wines *La Blanca* Semillón, *Alto de Piedras* Carmenère and *La Cancha* Cabernet Sauvignon.

VARIETIES

Cabernet Sauvignon 88%, Malbec 9% and Petit Verdot 5%

VINEYARD DENSITY

4.166 per-hectare planting density. The 1.6 hectare vineyard comprises three blocks planted in 1997 and 1999.

SOIL

The soils correspond to alluvial deposits with a high gravel content and calcium carbonate.

CLIMATE

The climate is temperate Mediterranean as a result of the maritime influence, which manifests as cloudy mornings and constant breezes, especially during the summer months.

HARVEST

The Cabernet Sauvignon grapes were hand-harvested into 10kg bin on March 2nd, the Malbec grapes on March 19th and the Petit Verdot on March 11th.



WINEMAKING

After hand-harvested time where the grapes are placed in boxes of 10 kilograms, which are strictly selected in the winery, they were carefully destemmed. Prior to fermentation, the grapes were then cold macerated for 8 days. In the quest for a defined identity, the fermentations occur spontaneously at a temperatures of between 22°C and 24°C. The total maceration time was 86 days. The wine is then racked into neutral French oak barrels for 4 months and the racked again into 2.500 lt foudres to age for another 14 months. In order of maximizing, the resulting wine is neither fined nor filtered prior to bottling.

TASTING NOTES

This vintage of Cuvée has a highly complex and layered nose showcasing cassis and red fruit notes intermingled with mineral aromas of graphite and wet stone, giving way to notes of violets and tobacco. Medium-bodied with fresh acidity and marked tension on the mid-palate, the wine reveals clear verticality in which the very elegant tannins harmonize perfectly with the fruit intensity. The finish is very long. This is a wine that is attractive in its youth but has excellent potential for ageing and over 15-20 years will evolve to full maturity.

ALCOHOL 15%

PH 3,47

TOTAL ACIDITY 6,05 g/l

SERVING TEMPERATURE

16°C - 17°C

CELLARING RECOMMENDATION

The Cuvée can be enjoyed right now and has excellent cellaring potential for the next 15-20 years to reach its fullest.

NO. OF BOTTLES

3.119

BOTTLED

Bottled on December 25rd, 2021.

DE MARTINO