



CUVÉE 2022

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Cuvée 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, which has been owned by the De Martino family since 1934. This vineyard is also the source of the wines La Blanca Semillon, Alto de Piedras Carmenère and La Cancha Cabernet Sauvignon.

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.

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

VARIETIES

*Cabernet Sauvignon 90%,
Malbec 10%.*

VINEYARD DENSITY

The 1.6 hectare vineyard comprises three blocks: one of 0.85 hectares, which was planted in 1997 and two, measuring 0.42 and 0.33 hectares, which date back to 1999. The vineyard is oriented east-west and the per-hectare planting density is 4,166. The vines correspond to massal selections from very old material and they are ungrafted and trained in double guyot.

SOIL

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

CLIMATE

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WINEMAKING

The Cabernet Sauvignon grapes were hand-harvested into 10 kg bins on March 3rd, the Malbec on March 4th and the Petit Verdot on March 30th and then rigorously selected and carefully destemmed in the winery. The grapes were then cold macerated for six days prior to undergoing alcoholic fermentation.

In the quest for a defined identity, the fermentations occur spontaneously at temperatures of between 22°C and 24°C. The total maceration time was 23 days. The wine is then racked into neutral French oak barrels for 3 months and 17 days, then racked again into 2,500 lt foudres to age for another 17 months. The resulting wine is neither fined nor filtered prior to bottling with the goal of maximizing its expression.

2022 VINTAGE

Winter 2020 saw an accumulation of 249 mm of rainfall, a more favourable condition than the previous season, which helped ensure a good and rapid bud break.

Spring temperatures were low, averaging a maximum temperature in October 3°C lower than the previous season. This delayed the phenological stages of the plants and had an impact on fruit set, resulting in a reduced number of berries per cluster. No frosts were recorded that negatively impacted yields during the spring. Summer temperatures were low with average highs of 29.2°C in January and 28.9°C in February. This was on average 1.4°C less than during the previous vintage, resulting in a fairly slow grape-ripening process compared to recent years and acidity remaining naturally at ideal concentrations at the time of harvest.

ALCOHOL 13%

PH 3,45

TOTAL ACIDITY 5,91 g/lt

SERVING TEMPERATURE

16°C - 17°C

NO. OF BOTTLES

2.724

BOTTLED ON

December 7th 2023.

CELLARING RECOMMENDATION

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

DE MARTINO