



ESTATE

CABERNET SAUVIGNON 2025

Since 1934 and for over four generations, our family has specialised in producing wines that are noted for their sense of place, purity and balance. With this in mind, we carry out sustainable vinegrowing practices and traditional winemaking methods to achieve wines that represent us as well as their vineyards.



ORIGIN

Isla de Maipo, mid section of the Maipo Valley, 60 kms. from the Pacific Ocean.

VARIETIES

100% Cabernet Sauvignon planted without rootstock.

CLIMATE

Mild Mediterranean, with a cooling influence of afternoon breezes from the Pacific Ocean.

SOIL

Deep gravel soils.

HARVEST

The grapes were harvested on April 9th.

WINEMAKING

21 days in contact with its skins before pressing, followed by 25% of the wine ageing for 6 months in foudres and the remainder in stainless steel tanks for 6 months.

TASTING NOTES

Attractive ruby-red colour, with aromas of cassis and redcurrant on the nose, complemented by a gentle hint of violets. On the palate, it is fresh and well balanced, with a medium body and a smooth texture. The ripe fruit is well integrated with rounded tannins and good acidity, which brings freshness to this Cabernet Sauvignon from Isla de Maipo.



Alcohol:
13,5%



Cellaring recommendation:
Ready to drink, will hold for the next 5-6 years.



Decanting:
Not necessary.



Serving temperature:
15 - 16°C

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