



SINGLE VINEYARD LA CANCHA 2023

The diversity of Chile's terroirs is expressed in this series of wines from four exceptional vineyards. A precise combination of climate, soil, grape variety and viticulture are combined with traditional, natural winemaking that respects the personality of each vineyard in order to produce unique wines that faithfully reflect De Martino's style.



ORIGIN

Isla de Maipo, Maipo Valley.

VARIETIES

100% Cabernet Sauvignon.

SOIL

Alluvial with a high gravel content and calcium carbonate.

CLIMATE

Mediterranean, moderated by the influence of the Pacific Ocean.

HARVEST

The grapes were hand harvested during the first week of March.

WINEMAKING

No cold maceration prior to alcoholic fermentation, which took place with unselected yeasts in stainless steel tanks at 22-24°C (68-86°F). The wine was not macerated after alcoholic fermentation. Immediately upon completion of alcoholic fermentation, 100% of the wine was racked into 2,500-litre foudres. The wine was aged in foudres for 18 months.

TASTING NOTES

La Cancha 2023 is a characterful wine, highly aromatic on the nose, with pronounced notes of cassis and graphite, accompanied by spices and a hint of menthol that contributes freshness. The mouth is vibrant and elegant with great fruit concentration and juicy acidity. The silky-smooth tannins marry perfectly with the fruit and lead through to a prolonged finish. This intense, lively and refined vintage has the potential to evolve over the next 30 or more years.



Alcohol:
12,5%



Cellaring recommendation:
Ready to drink now. This wine has potential for further development over the next 15 and 20 years.



Decanting:
Not necessary.



Serving temperature:
16°C a 18°C