



## CELLAR COLLECTION DE MARTINO FAMILIA 2010

Ageworthy wines that we personally select each year from our family cellar because we believe that they are ready to be enjoyed to the full.



### ORIGIN

Isla de Maipo, Valle del Maipo.

### VARIETIES

90% Cabernet Sauvignon, 5% Carmenere & 5% Malbec.

### HARVEST

The grapes were harvested the second half of April.

### SOIL

The vineyard was planted in 1992 and is located on alluvial soils, derived from ancient alluvial deposits of the Maipo River.

### CLIMATE

Mediterranean, characterized by significant diurnal temperature variations, with minimum temperatures dropping to 14°C and maximum temperatures reaching 29°C during the hottest summer months.

### WINEMAKING

The wine was aged in new French oak barrels for 24 months.

### TASTING NOTES

Familia 2010 marks the beginning of a journey that De Martino has been pursuing for many years: seeking the purest expression of our terroir, always with an elegant approach. It is a wine of great aromatic intensity, with notes of black fruit, tobacco and cedar, complemented by subtle hints of vanilla from new French oak barrels. On the palate, it is powerful and highly concentrated, supported by firm, structured tannins, yet maintaining an elegant and harmonious balance that leads to a very long and persistent finish. A great wine that displays complexity and evolution, with easily another 20 to 25 years of ageing potential ahead of it.



**Alcohol:**  
14%



**Cellaring recommendation:**  
It can be enjoyed today, but it will continue to develop greater complexity over the next 20 to 25 years.



**Decanting:**  
Recommended.



**Serving temperature:**  
16°C - 18°C