

Kit #133A • W6

De Martino La Cancha Vineyard Cabernet Sauvignon Chile 2017

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Catherine Fallis, and Master Sommelier Gillian Balance



Final Deductions

VINTAGE 2017 GRAPE Cabernet Sauvignon/ Blend GEOGRAPHY Not Europe COUNTRY Chile LARGER REGION Central Valley

SMALLER REGION Maipo

BRIGHTNESS Day Bright

RIM VARIATION Ruby Stained Tears: None

CLARITY Clear COLOR DEPTH Deep

COLOR Ruby

Structure

Sight

Rationale

The worldwide "king of reds," Cabernet Sauvignon, is a very important grape on this continent. South American winemakers took to heart the early advice from French wine experts that to be taken seriously required a focus on red Bordeaux varieties and ample effort has been made to establish this important grape. Cabernet Sauvignon is Chile's principal red grape, beating Carmenère by a ratio of about six to one. Chile's Cabernet vineyards enjoy ample sun, well-drained soils, few problems with pests or ripening, and cool Pacific breezes— a grape nirvana.

Alto Maipo is the prime region for Cabernet: its wines resemble those of Pauillac in Haut-Médoc, not too heavy and redolent with complex notes of black fruit, herbs, and graphite. Historically, the best sites for Cabernet have been in the east, toward the Andes Mountains (Puente Alto, Pirque, Totihue).

Founded in 1934 in Isla de Maipo in the Central Valley of Chile), the De Martino family has specialized in producing wines that reflect their origin, based on principles of sustainable farming and traditional winemaking techniques. Today, the vision of Marco Antonio and Sebastián De Martino, the fourth generation, are doing all the right things: picking early, avoiding new barriques, playing with alternative methods of elevage (such as clay amphorae, known here as tinajas), and adding as little as possible to the wines. Simply stated, De Martino wines are multi-regional: they look for good vineyards, wherever they are, and make wine from them. It is an approach that is working very well.

Aroma & Taste

RED FRUIT Red Currant • Red Plum • Cherry / Red Tomato • Red / Sour Cherry Condition: Fresh, Ripe
BLACK FRUIT Black Currant / Cassis • Black Plum • Mulberry
FLORAL Lavender • Violet Condition: Fresh, Dried
GREEN VEGETABLE Dark Leafy Greens
OTHER VEGETABLE Mushrooms (Brown) • Peppers (Red/Yellow) • Fennel / Anise • Cola Nut
HERBAL Tea Leaf / Bergamot • Rosemary • Tobacco Leaf • Laurel / Bay Leaf
OTHER SPICES Licorice (Black) • Paprika / Pimenton
ORGANIC EARTH Truffle / Mushrooms • Turned Dirt / Potting Soil
INORGANIC EARTH Mineral / Rock • Graphite
OAK AGING Yes Oak Intensity: Medium
OAK INFLUENCE Cedar / Cigar Box • Clove • Coffee / Bean • Dill
OXIDATION/NUTTINESS Almond / Marzipan • Pistachio • Walnut

RESIDUAL SUGAR Dry ACID Med+ ALCOHOL Medium TANNIN Med+ FINISH Long COMPLEXITY High