

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 New World

COUNTRY Chile

LARGER REGION Central Valley

SMALLER REGION Maipo

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, Pique, 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 élevage (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.

Sight

BRIGHTNESS Day Bright

CLARITY Clear

COLOR DEPTH Deep

COLOR Ruby

RIM VARIATION Ruby
Stained Tears: None

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Medium

TANNIN Med+

FINISH Long

COMPLEXITY High

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) • Beet (Purple) • Fennel / Anise • Cola Nut

HERBAL Tea Leaf / Bergamot • Marjoram • Tobacco Leaf • Laurel / Bay Leaf

OTHER SPICES Licorice (Black) • Cocoa Powder • Paprika / Pimenton

ORGANIC EARTH Truffle / Mushrooms • Turned Dirt / Clay

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