De Martino Organic <u>Cabernet S</u>auvignon





REGION: Maipo Valley

CEPAGE: 100% Cabernet Sauvignon

WINEMAKING: Native ferment in steel, cold soak, aged in oak

and tank

AGING: 6 months in used French oak (50%) and stainless steel

(50%)

THE STORY

Founded in 1934, De Martino is a fourth-generation, family-run winery redefining Chilean terroir through sustainable farming and traditional methods. Led by Marco Antonio and Sebastián De Martino, the estate sources from diverse regions—from gravel soils in Maipo to ancient bush vines in Itata—to craft pure, expressive wines with a clear sense of place. As pioneers of Carmenere and champions of old-vine heritage, De Martino balances innovation and history across a dynamic portfolio that spans crisp coastal whites to structured reds and field blends—all under the thoughtful hand of winemaker Nicolás Pérez.

THE ADJECTIVES

OVERALL: Vibrant and approachable Cabernet with

purity and lift

AROMAS / FLAVORS: Cassis, redcurrant, violet, crushed

herbs, subtle floral notes

MOUTHFEEL: Medium-bodied, soft texture, ripe tannins,

lingering finish

THE SELLING POINTS

Fresh, balanced Maipo Cabernet from estate-grown fruit **PAIRINGS:** Great with grilled meats, meatball pasta, roast chicken, or burgers



