



VIÑA MARTY

Cabernet Sauvignon 2019



Viña Marty Estate wines are at the base of our wine portfolio, being the foundation for our higher quality wines. Young, refreshing, vibrant, and full of energy, these wines represent the best character grape varieties can express in Chilean terroirs.

True to type, these wines are sure to please all consumers looking for characteristics they like for each variety.

About the vintage

2019 : It will be remembered as warmer than average, with excellent sanitary conditions. It has helped to obtain mature red and white wines, with great potential and complexity. Harvest in our vineyards with white varieties was completed in the first days of April, while the last red variety were harvested in the beginning of May. Yield per hectare of grapes produced during this vintage was lower than than average in all valleys where Viña Marty is. This has reduced size of berries and clusters. This vintage will create more concentrated wines with stronger character.

Tasting notes

Colour : Deep ruby red

Nose : Delicate and intense, expressing black current, dark ripe fruits such as plums and herbaceous notes which are characteristic of a Cabernet.

Palate : Velvety juicy tannins gives this wine a full body and roundness. Its fruity flavours, predominantly fresh ripe plums and berries, give the character to this wine. Good persistence where the fruit flavours linger and melt in your month.

Ready to drink now

Wine profile

Varietal : Cabernet Sauvignon

Vintage : 2019

D.O. : Central Valley : It is the heartland of the Chilean wine industry that holds all of Chile's major producers, wine regions and vineyards. A wide variety of wine styles can be found in this large area, from many different terroirs. They range from the best known northern Maipo, to the older, more-established vineyards of Maule; from the coastal plains of western Colchagua to the Andean foothills of Puente Alto.

Harvest : By hand

Farming : Sustainable

Vine per ha : 3.330 /ha

Yield : 14 ton/ha

Winemaking : Traditional in stainless steel tanks with an average length of 8-12 days, and temperatures about 24-26°C.

Alcohol : 13.0%

Pascal Marty
Winemaker