



EVERY BOTTLE



TELLS A STORY

VIÑA MARTY MARIPOSA ALEGRE CABERNET SAUVIGNON GRAN RESERVA



TECHNICAL INFORMATION

Country	Chile
Region	Central Valley
Sub-Region	Colchagua
Producer	Viña Marty
Vintage	2019
Composition	100% Cabernet Sauvignon
Alcohol	13.5%
Certifications	Environmentally Friendly, Sustainable
Press & Awards	91 points James Suckling

Winemaker Notes

Symbol of love and happiness, the “Mariposa Alegre” (joyful butterfly) brought two parts of love together. In a local Indian story, blessed by this messenger, an Inca princess and an Indian warrior shared a promise of long years together. But love can be as bitter as it is sweet, and their story ended tragically. Like butterflies, emotions are ephemeral, beauty remains permanent. Their pure feelings for each other’s created a magical story still being shared to this day and time (Corazon del Indio). Mariposa Alegre wines aims to represent the tradition and complexity of the above story and terroir. Handcrafted in a traditional style, it combines the best of French winemaking with Chilean origins of these wines.

Tasting Notes

This is creamy and spicy, polished and sleek, with less spice and more fruit, but produced in a similarly approachable way to its Carmenere counter-part.

Vineyard

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 Puento Alto.



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About the vintage: This harvest 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.

- **Harvest:** By hand
- **Farming:** Sustainable
- **Vine per ha:** 6,000/ha
- **Yield:** 10 ton/ha

Vinification

Traditional in stainless steel tanks with an average length of 30 days, and temperatures about 24-26°C. At the beginning of the fermentation, we aim to extract as much as possible colors and tannins performing 3 daily pump-over on short periods of time. As the fermentation progresses, we decrease the amount to one per day. Aged for 8 months in used French barrels.

Press

"Very fresh and floral with violet and dark-berry aromas and flavors. Medium body. Fine tannins. Juicy blackberries and a pretty hint of walnuts and chocolate at the end. Drink or hold." - *91 points, James Suckling*
