



De Martino

De Martino La Cancha Cabernet Sauvignon is an elegant and structured expression of Isla de Maipo, offering a balance of ripe cherry fruit, herbal undertones, and finely polished tannins. Its name, "La Cancha," honors the vineyard's past as a soccer field before it was planted with Cabernet Sauvignon in 1999.



DE MARTINO
REINVENTING CHILE



Alcohol :13,50 %

Composition: 100% Cabernet
Sauvignon

Single Vineyard La Cancha Cabernet Sauvignon 2018

Maipo, Chile

Region and Vineyards

Located in the **Isla de Maipo** sub-region of the renowned **Maipo Valley**, the vineyard is set on alluvial terraces with soils rich in **gravel and sandy deposits**, ideal for growing Cabernet Sauvignon. These free-draining soils promote balanced vine growth, resulting in concentrated and complex fruit.

The climate of **Isla de Maipo** is **Mediterranean**, influenced by cool Pacific breezes, which temper the warm daytime temperatures. This diurnal temperature variation preserves the grapes' acidity and enhances their aromatic complexity, creating wines with a perfect blend of ripeness and freshness.

Winemaking

The grapes for **La Cancha** are hand-harvested, destemmed, and undergo a **five-day cold soak** to enhance aromatic extraction and structure. Fermentation occurs spontaneously in stainless steel with native yeasts, maintaining the authenticity of the fruit.

Following fermentation, the wine remains on its skins for **17 days**, ensuring deep color and flavor extraction. Malolactic fermentation is completed in tank over **60 days**, after which the wine is aged for a total of **19 months: 5 months in French barrels** and an additional **14 months in large wooden foudres**. This aging approach balances the wine's structure and elegance, emphasizing purity over oak influence.

Tasting Notes

- **Color:** Deep ruby with garnet hues.
- **Aroma:** Aromas of **ripe cherries, peppery spices**, and subtle herbal notes, complemented by hints of **tree bark** and **dried leaves**.
- **Palate:** Medium to full-bodied with a core of juicy **cherry fruit** and polished, creamy tannins. The wine's bright acidity brings freshness, while the finish is long, seamless, and subtly spicy.



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Did You Know?

The vineyard's name, **La Cancha**, translates to "The Field" and reflects its history as a soccer field before being planted with Cabernet Sauvignon in **1999**. This historical nod adds a unique charm to a wine deeply connected to its terroir.

Wine Pairing Ideas

- **Grilled ribeye steak with chimichurri sauce:** The wine's herbal and spicy notes enhance the flavors of the sauce, while its structure matches the richness of the beef.
- **Roasted lamb with rosemary and garlic:** The earthy and herbal qualities of the wine harmonize beautifully with the savory flavors of lamb.
- **Mushroom and thyme risotto:** The wine's acidity and polished tannins balance the richness and umami of the dish.
- **Dark chocolate with sea salt:** The wine's subtle spice and ripe fruit flavors complement the bitterness and sweetness of dark chocolate.



Robert Parker (RP) : **93 Points** (2018)

The textbook 2018 Single Vineyard La Cancha is a serious Cabernet Sauvignon that matured in a 5,000-liter foudre and two barriques for 15 months. It's fresh, nuanced and complex and comes from a massal selection, which seems to provide depth and complexity. 6,828 bottles were filled in October 2019.

