



EVERY BOTTLE



TELLS A STORY

VIÑA MARTY PACHA CABERNET SAUVIGNON 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

Pacha in local language means “Earth” or “World”, a concept closely related to nature and our interaction with it, often referred as the Pacha Mama (Mother Earth). Our grapes grow right in front of the Andes mountain range. These exceptional landscapes and strong nature give our wines great vitality and energy. We aim to transfer this character creating a beautiful connection between origins of grapes and the wine in your glass. Pacha wines are created with passion and excellence, with a distinctive character that makes them unique. They are a perfect balance between old French tradition, soil's typicity and new world styles.

Tasting Notes

Color: Deep ruby red with violet highlights

Nose: It has classic Cab aromas and flavors of ripe black cherry and distinctive, unmistakable pepper aromas, but, with Chilean flair, carrying notes of warm, freshly turned earth and spice.

Palate: An incredibly full-bodied and fruit forward wine, with perfectly balanced acidity and beautiful structure; it is ready to drink now or perfectly suitable for cellaring. Notes of violets and ripe black cherry hit your palate first, followed by a lingering finish of peppery notes with a touch of baking spice.

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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Viticulture

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 8-12 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 6 months in used French barrels.

Press

"This offers a bright, ripe red-cherry and berry nose with quite a juicy and succulent, red berry-fruited palate that has a streak of spicy oak across the juicy, youthfully energetic finish. Drink or hold." - **91 points**, *James Suckling*
