



EVERY BOTTLE



TELLS A STORY

VIÑA MARTY CORAZÓN DEL INDIO



TECHNICAL INFORMATION

Country	Chile
Region	Central Valley
Sub-Region	Colchagua
Producer	Viña Marty
Vintage	2019
Composition	40% Carmenere, 35% Cabernet Sauvignon, 25% Syrah
Alcohol	14.5%
Certifications	Environmentally Friendly, Sustainable
Press & Awards	2017: 89 points Wine Enthusiast

Winemaker Notes

A unique Premium Blend made of Cabernet Sauvignon, Carmenère and Syrah grapes grown in the best terroirs of Central Valley. Corazón del Indio means “Heart of the Indian” referring to the mountain range where the Clos de Fa vineyard is located. The legend says that an Indian warrior was in love with an Inca Princess. The day of their wedding, the Princess had a fatal accident going down the mountain. Grief of the Indian’s mourning was so strong that while lying on the grave, the Pacha Mama, Goddess of nature, convert him into a mountain range. In the Andes, when the sun goes down and the sky turns orange, one rock, shaped like an heart, appears to beat again and turns into a beautiful red. Since then, the locals believe the Indian and the Princess are the protectors of their fertile grounds.

Tasting Notes

Savory, earthy berry aromas include notes of beef soup, juniper and eucalyptus. A tannic and flush palate comes with flavors of eucalyptus, saucy black plum and green herbs, while this feels full and tastes oaky and herbal on the finish.

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.

Viticulture

- **Harvest:** By hand



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- **Farming:** Sustainable

Vinification

Traditional in stainless steel tanks (20.000 liters) with an average length of 30 days and fermentation temperatures about 26-28 °C. At the beginning of the fermentation, we aim to extract as much as possible colors and tannins performing 4 daily pump-over on short periods of time. As the fermentation progresses, we decrease the amount to one per day. Corazón del Indio is aged for 12 months in new and used French oak.
