



EVERY BOTTLE



TELLS A STORY

VIÑA MARTY PACHA CARMENERE RESERVA



TECHNICAL INFORMATION

Country	Chile
Region	Central Valley
Sub-Region	Maule Valley
Producer	Viña Marty
Vintage	2019
Composition	100% Carmeneré
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 purple hues

Nose: Different layers of aromas gives a unique complexity. Sweet fruity flavors of black fruits such as cherries, blackberries, and dried prunes are predominant at the beginning. A subtle hint of vanilla, cloves, and mocha are perfectly combined in the palate, enhancing the complexity of this beautiful and pleasant Carmeneré.

Palate: A full-bodied wine, with a great structure, balanced acidity, and round, silky tannins; it is ready to drink now or perfectly suitable for cellaring. Long finish, full of black fruit flavors and a peppery hint at the finish, reminding you that this is a true example of a well-crafted Chilean Carmeneré.

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. Aged for 6 months in used French barrels.

Press

"Plenty of blackberries and light stemmy undertones follow through to a medium body, light tannins and a slightly chewy aftertaste. Drink now." - **91 points**, *James Suckling*
