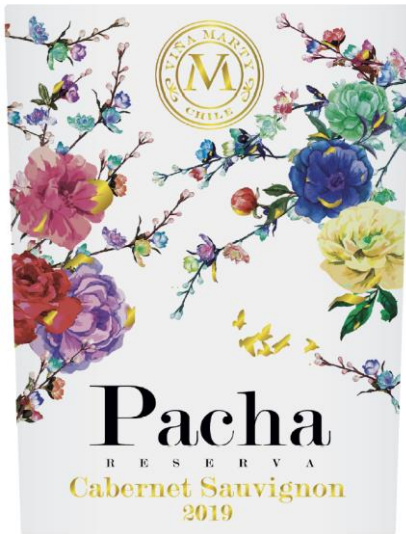


the wine trust

HERITAGE • TRADITION • CRAFT



Vina Marty Background

Winery: Vina Marty

Country: Chile

Region: Central Valley – Curico Valley

Production: 10,000cs/yr

Description: Vina Marty was founded in 2008 by Pascal Marty who, after a 25-year, globe-trotting wine career, had a vision of producing high-quality, terroir-driven wines from Chile's Central Valley. Pascal draws on his experiences as a Winemaker and General Manager of world renowned wineries such as Opus One and Almaviva and combines Old World tradition and New World innovation to craft exceptional and expressive wines from the Central Valley's most renowned areas.

Wine Notes – 2019 Vina Marty Pacha Cabernet Sauvignon Reserva (Colchagua)

Vina Marty is noted winemaker Pascal Marty's personal passion project and blends Old World tradition and viticultural knowledge with New World technology and innovation. Drawing from his vast experiences with Baron Phillippe de Rothschild (owners of Chateau Mouton-Rothschild) and at Opus One and Almaviva, Pascal crafts terroir-driven wines from Chile's top growing regions. The Pacha Cabernet Sauvignon Reserva is a deep ruby red color and offers classic Cab notes of ripe black cherry, pepper, spice and earth. Full-bodied and forward, this gem beautifully balances acidity, structure and supple tannins and can be consumed now or aged.

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91 Points. 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.

Technical Specifications

Varietal Composition:	100% Cabernet Sauvignon
Vineyard Region:	Central Valley
Vine Age:	20 years old on average
Vineyard Characteristics:	Colchagua Valley – 'Chile's Napa Valley', Mediterranean climate, clay and well-drained granitic soils.
Production Volume:	~4,000 cs/yr
Wine-Making / Vinification:	Hand-harvested grapes, 100% destemmed fruit, 12 day temp controlled fermentation (select yeasts) in 30,000 liter stainless steel tanks, 3x daily pump-overs to extract colors and tannins at start, gradually decreasing to 1x daily pump-over Aged 6 months in used French oak barrels followed by 6 months in stainless steel, 6 months bottle aging prior to release, 35ppm SO2 total, filtered
Alcohol / Volume:	14.0%
Residual Sugar:	3.0 g/L
Acidity:	5.13 g/L