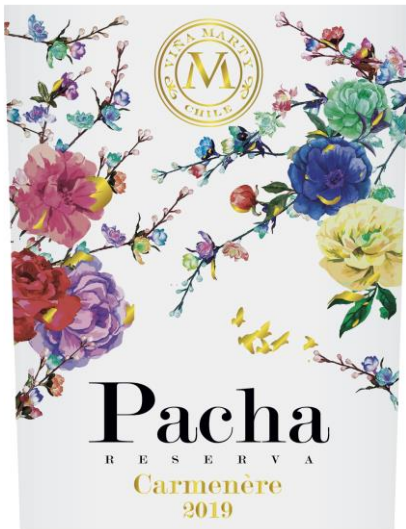


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HERITAGE • TRADITION • CRAFT



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 Carmenere Reserva (Maule Valley)

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 Carmenere Reserva is deep ruby red and purple in color and offers complex, layered notes of ripe black fruits such as cherries and blackberries, vanilla, cloves and mocha. Full-bodied with great structure, balanced acidity and round, silky tannins, this beauty finishes with a classic Carmenere hint of pepper. It can be consumed now or cellared.

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91 Points. Plenty of blackberries and light stemmy undertones follow through to a medium body, light tannins and a slightly chewy aftertaste.

Technical Specifications

Varietal Composition:	100% Carmenere
Vineyard Region:	Maule Valley
Vine Age:	20 years old on average
Vineyard Characteristics:	Maule Valley – hot, dry climate, with clay soils which enable good water retention. Flat vineyards
Production Volume:	~1,800 cs/yr
Wine-Making / Vinification:	Hand-harvested grapes, 100% destemmed, 12 fermentation (select yeasts) in 25,000 liter stainless steel tanks 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:	14.5%
Residual Sugar:	2.54 g/L
Acidity:	2.96 g/L