



CHAKA

The Chacana, or Andean cross is an antic symbol that can be found in all the Andes from pre-Inca period to the end of the Inca civilization. Nowadays, it is known to be one of the emblem of western South America.

Chacana embodies mythology and traditional mysticism of Andean population, that still take part of our local cultures. Vina Marty range starts with Chaka, and is a tribute to our local legends, french vinification techniques and Chile's treasured nature.

DENOMINATION OF ORIGIN - CENTRAL VALLEY & CASABLANCA VALLEY

Red grapes are selected in the Central Valley (from the best known northern Maipo, to the older, more-established vineyards of Maule), while white varieties are grown in Casablanca Valley, where morning fog clay and granite soil has created a perfect environment for white varieties in Chile

CARMENERE

WINE PROFILE

VARIETAL: Carmenere

HARVEST: By hand

FARMING: Sustainable

WINEMAKING: Traditional in stainless steel tanks with an average length of 8-12 days, and temperatures about 24-26°C.

AGEING: 6 months in used French barrels.

TASTING NOTES

Colour: Very deep ruby red with violet hue

Nose: Beautiful and intense black fruit like ripe plums, blackberries, and chocolate. Just a note of green varietal character, typical of Carmenere, complement this delicate nose.

Palate: Softness and elegance, the highlight of this varietal are its silky and juicy tannins. Medium to full-bodied with sweet black fruit and a hint of green pepper persistent from beginning to end. It is well balanced with refreshing acidity and a finish full of flavor.

SERVE AT: 16°



Pascal Marty
Winemaker