

# LOVE

**Love** was an important factor for the creation of "Vina Marty" and still is for the production of our wines. Working a vineyard and producing a wine needs passion in every step of the process. Wines are made to be shared, paired and loved by the consumer. From planting vines to being served in your glass, we hope that we'll bring joy and love to this moment with us.

## DENOMINATION OF ORIGIN - 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 Puente Alto.

## RED BLEND

### WINE PROFILE

**VARIETAL:** Cabernet Sauvignon, Carménère, Syrah

**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.

### TASTING NOTES

**Colour:** Intense Ruby Red.

**Nose:** Beautiful black fruits aromas like ripe plums and blackberries are intense and pronounced. Just a note of green varietal character complement this delicate nose.

**Palate:** Soft and elegant on the mouth: The highlight of this blend are its silky and juicy tannins. Medium to full bodied with sweet black fruit and a hint of persistent green pepper length. It is well balanced, with refreshing acidity and a flavorful finish.

**SERVE AT:** 8-12°



*Pascal Marty*  
Winemaker