



VIÑA MARTY

CORAZON DEL INDIO

Cabernet Sauvignon / Carmenere / Syrah
2017



Corazon del Indio is a **premium wine** seeking balance between **3 varieties**. This blend gathers **Pencahue y Colguagua valleys** to create a complex and elegant wine, respecting fruits and typicity of the terroir. Experts and amateurs will enjoy its **large perspective of food pairing**.

Corazon del Indio is good to drink now but has a great **5 years cellaring potential**.

About the vintage

2017 : It was considered by many to be a complicated harvest due to the decrease of the vine's yields. This highlights the characteristics of the varieties and of terroirs where our vineyards are located. They are wines that emanate purity and varietal balance. Their soft and velvety tannins perfectly balance with the potency and concentration of this vintage's wines.

Tasting notes

Colour : Deep ruby red

Nose : The beauty of this premium blend is that you can find tons of layers in the bouquet. Each variety is represented making this wine superb. From blackberry, red cherries, and prunes to the more complex liquorice, sweet spices, leathery and peppery notes, and finally, a herbal lift typical of a cabernet Sauvignon.

Palate : A balance between the fruit flavours and more developed characters such as liquorice, leathery and a toasty hint all together create a flavour explosion. Structured but with gentle and fine-grained tannins, from beginning until the end, our premium Blend is juicy, round, and comforting. A soft and long finish invites you to have another glass.

Ready to drink now or be amazed if you cellar it to find a whole different range of flavours.

Wine profile

Varietal : Cabernet sauvignon (35%) Carmenère (40%) Syrah (25%)

Vintage : 2017

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 Puente Alto.

Harvest : By hand

Farming : Sustainable

Vine per ha : 6.000 /ha.

Yield: 8 ton/ha

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

Ageing : 12 months in used French oak barrels

Alcohol : 14.0%

Pascal Marty
Winemaker