

De Martino Organic Sauvignon Blanc

THE FACTS

COUNTRY: Chile

REGION: Maipo Valley

CEPAGE: 100% Sauvignon Blanc

WINEMAKING: Native ferment in steel at cool temps; aged on lees 3 months

ALCOHOL BY VOLUME: 13.0%

AGING: 3 months on fine lees in stainless steel; no oak contact

THE STORY

Founded in 1934, De Martino is a fourth-generation, family-run winery redefining Chilean terroir through sustainable farming and traditional methods. Led by Marco Antonio and Sebastián De Martino, the estate sources from diverse regions—from gravel soils in Maipo to ancient bush vines in Itata—to craft pure, expressive wines with a clear sense of place. As pioneers of Carmenere and champions of old-vine heritage, De Martino balances innovation and history across a dynamic portfolio that spans crisp coastal whites to structured reds and field blends—all under the thoughtful hand of winemaker Nicolás Pérez.

THE ADJECTIVES

OVERALL: Bright, juicy Sauvignon Blanc with smooth texture and zing

AROMAS / FLAVORS: Peach, ripe citrus, passion fruit, white flowers, tropical hints

MOUThFEEL: Medium-bodied with crisp acidity and a soft, polished finish

THE SELLING POINTS

Crisp, estate-grown Sauvignon Blanc with fruit and freshness

PAIRINGS: Ideal with ceviche, goat cheese salad, shellfish, or herbed chicken

