



# DE MARTINO

EST. 1934



## DE MARTINO 347 VINEYARDS RESERVA CARMENERE 2016

*347 Vineyards refers to the number of vineyards throughout Chile from which we have made wine over the years. These wines are from special vineyards in areas we consider exceptional for each variety in particular. The result is wines of surprising purity and precision, faithful to the De Martino style.*

- **ORIGIN**

This wine is from a vineyard on Isla De Maipo, in the heart of the Maipo Valley. The vineyard is planted on an alluvial terrace [gravel] formed by the River Maipo, with poor, stony and well-drained soils. This type of soil is perfect for Bordeaux varieties like Carmenera.

- **VARIETY**

100% Carmenera.

- **HARVEST DATE**

The grapes for this wine were harvested on 27 April 2016.

- **AGEING**

The wine was aged for 12 months in a combination of French oak barrels and concrete vats.

- **TYPE OF SOIL**

Alluvial terrace (gravel), formed by the River Maipo.

- **CLIMATE**

Mediterranean with a moderate coastal influence.

- **TASTING NOTES**

This Carmenera is a deep violet colour. It is aromatically complex and fresh with pronounced spicy notes of black pepper and paprika, as well as black fruit. This medium-bodied wine with its velvety texture and very smooth tannins achieves an excellent balance between its ripe black fruit, fresh acidity and long finish.

ALCOHOL: 13%

CELLARING RECOMMENDATION: Up to 8 years.

SERVING TEMPERATURE: 16° C - 18° C.

