



**DE MARTINO**

EST. 1934



**D.O. CHOAPA**

## DE MARTINO 347 VINEYARDS RESERVA SYRAH 2017

*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 the Andean foothills in the Choapa Valley. The vineyard is planted at 800 metres above sea level on a slope with poor, stony, well-drained soils formed by seismic action over a long period of time.

- **VARIETY**

100% Syrah.

- **HARVEST DATE**

The grapes for this wine were harvested between 18<sup>th</sup> - 24<sup>th</sup> of February.

- **AGEING**

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

- **TYPE OF SOIL**

Colluvial, formed by landslides and rocks breaking away as a result of seismic activity in the Andean foothills.

- **CLIMATE**

Continental with a moderating influence from the Andes mountains.

- **TASTING NOTES**

This Syrah has a vivid violet colour and features aromas of spices, ripe black fruit and a subtle floral hint. The mouth reveals fresh acidity and smooth tannins, accompanied by a medium body, excellent fruit concentration and a long, elegant finish.

ALCOHOL: 14%

CELLARING RECOMMENDATION: Up to 8 years.

SERVING TEMPERATURE: 16°C - 18°C.

