



DE MARTINO

EST. 1934



DE MARTINO ESTATE CARMENERE 2015

Wines with a fresh and honest style that respect the varietal expression of each region of origin. Aging is carried out in stainless steel for the white wines and combination of stainless steel and concrete for the red wines.

- **ORIGIN**

Maipo Valley.

- **VARIETIES**

100% Carmenere.

- **DATE OF HARVEST**

Last week of April.

- **AGEING**

In concrete and in old French oak barrels during nine months.

- **TYPE OF SOIL**

Alluvial and colluvial.

- **CLIMATE**

Mild Mediterranean climate. 2015 vintage started with absence of rain in most stages of the grape's development, which provided excellent conditions for the grape's health. It also registered higher temperatures than average for February and March, which made some varieties to reach ripeness earlier than usual, but it was beneficial for the ripeness of the Carmenere. Yields were higher than in other vintages. In general, a good year for the Carmenere.

- **WINEMAKER'S NOTES**

This Carmenere has appealing aromatics of spice, paprika and ripe dark berries. Palate is dense and silky with a soft round texture and silky tannins while retaining fruit freshness. It is very balanced showing clear varietal tipicity, depth and a long finish. Made in an approachable style this wine is ready to drink and is an excellent pairing for stews, pastas and spicy dishes.

ALCOHOL: 13%

CELLARING RECOMMENDATION: Drink within the next four years.

SERVING SUGGESTIONS: Excellent with chicken, turkey and steamed vegetables.

SERVING TEMPERATURE: 16-18°C

DECANTING: Not necessary.





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DE MARTINO ESTATE CARMENERE 2016

Founded in the 1934, De Martino winery has specialized, in creating wines that are a true reflection of their origin, coming from selected parcels throughout Chile. Our De Martino Estate range wines are made in a fresh style that highlight fruit and terroir expression of each carefully selected region of origin.

- **ORIGIN**

Maipo Valley.

- **GRAPE VARIETIES**

100% Carmenere.

- **HARVEST**

Last week of April of 2016.

- **WINEMAKING & AGEING**

100% destemmed. Spontaneous fermentation in stainless steel followed by 5 days of maceration, malolactic fermentation completed in tank. Aged for 9 months in a combination of used french barriques and concrete vats.

- **SOIL**

Alluvial.

- **CLIMATE**

Mild Mediterranean climate influenced by the Pacific Ocean.

- **TASTING NOTES**

This Carmenere presents classic aromas of spice, blackberries, tobacco and roasted peppers. Shows fresh fruit intensity, with mid palate weight backed by moderate acidity, a silky texture and ripe tannins.

ALCOHOL: 13%

CELLARING RECOMMENDATIONS: It is ready to drink and will age for 3-5 more years.

SERVING TEMPERATURE: 16-18° C.

DECANTATION: Not necessary.





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D.O. MAIPO

DE MARTINO ESTATE CARMENERE 2017

Founded in 1934, the De Martino winery specializes in making wines that faithfully reflect their origin in exceptional vineyards in Chile's most prestigious regions. Our Estate line of wines are fresh in style, highlighting the quality of the fruit and the personality of each carefully selected plot.

- **ORIGIN**

Isla de Maipo.

- **VARIETIES**

100% Carmenere.

- **DATE OF HARVEST**

Third week of April.

- **AGEING**

In concrete and used French barrels for nine months.

- **TYPE OF SOIL**

Alluvial.

- **CLIMATE**

Temperate Mediterranean. Our vineyards in Isla de Maipo have a Mediterranean climate and the maximum summer temperatures are moderated by breezes coming from the Ocean. These conditions are optimal for quality ripening, retaining freshness and obtaining fine tannins.

- **WINEMAKER'S NOTES**

This Carmenere is a ruby-red colour with violet hues. The nose is intense and fresh with notes of ripe fruit, pepper and spices. In the mouth, its fruity character is again apparent with ripe tannins, a smooth texture and refreshing acidity.

ALCOHOL: 13%

CELLARING RECOMMENDATION: This wine is best consumed within the next 5 years.

SERVING TEMPERATURE: 16-18°C

DECANTING: This is not necessary.

