



# DE MARTINO

EST. 1934



## DE MARTINO ESTATE CARMENERE 2018

*Since 1934 and for over four generations, our family has specialised in producing wines that are noted for their sense of place, purity and balance. With this in mind, we carry out sustainable vine growing practices and traditional winemaking methods to achieve wines that represent us as well as their vineyards.*

- **ORIGIN**

Isla de Maipo, mid-section of the Maipo Valley, 60 kms. from the Pacific Ocean. Vineyard planted in 2005.

- **VARIETIES**

100% Carmenera planted without rootstocks.

- **CLIMATE**

Mild Mediterranean, with a cooling influence of afternoon breezes from the Pacific Ocean.

- **SOIL**

Deep gravel soils.

- **HARVEST**

The grapes were hand harvested during the second week of April 2018.

- **WINEMAKING**

The grapes are 100% destemmed and undergo a cold maceration for 2-3 days. Alcoholic fermentation is spontaneous, and the wine spent a total of 21 days in contact with the skins before pressing. Malolactic fermentation is completed in French barriques and concrete vats.

- **AGEING**

The wine was aged for 7-9 months in used French barriques and concrete vats.

- **TASTING NOTES**

This Carmenera has a deep ruby red colour with violet hues. Aromatics are fresh and intense with notes of ripe dark berry fruits, black pepper and spices. The palate has a soft texture with ripe tannins, balancing acidity and a fresh fruit core with a lingering finish.

ALCOHOL: 14 %

CELLARING RECOMMENDATION: Ready to drink now, and will hold for the next 5-6 years.

SERVING TEMPERATURE: 15-16°C.

DECANTATION: Not necessary.

