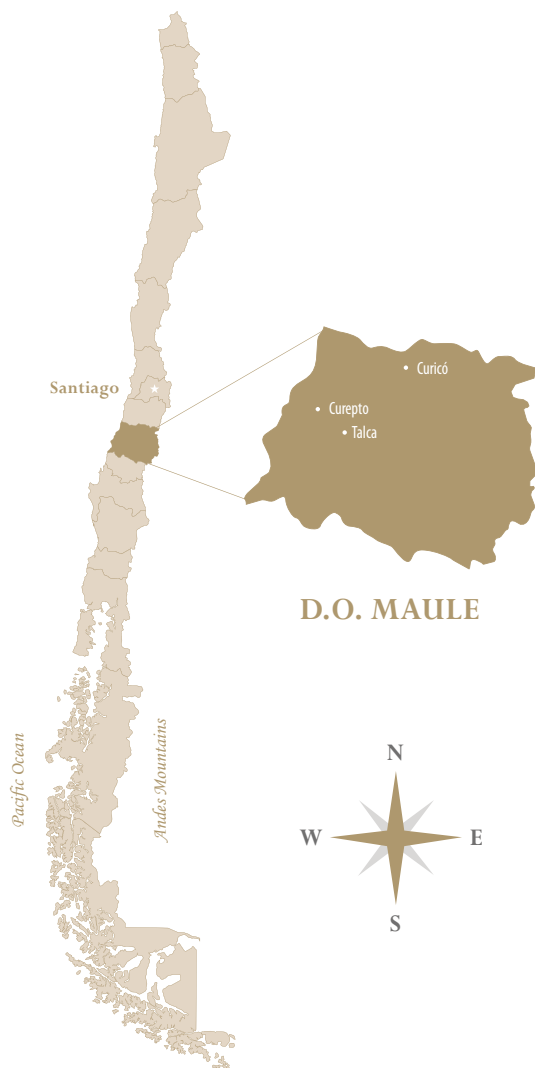




DE MARTINO

Old Vine Series



DE MARTINO OLD VINE SERIES - LIMÁVIDA 2013

Field blends from old vines in dry-farmed vineyards produce some of the most individual and distinctive wines in central-southern Chile. Old Vine Series pays tribute to these small and remote vineyards that we so proudly farm.

ORIGIN

The grapes come from a 2,3 hectare vineyard planted in 1945, located in the Coastal Mountain Range of the Maule Valley, distant 220 km Southwest from Santiago. The vineyard is dry farmed, and the vines are planted on their original rootstock and are gobelet trained.

GRAPE VARIETIES

Field Blend. Approximately 85% Malbec and 15% other grape varieties, including Cabernet Sauvignon and Carmenere.

DENSITY

6,666 vines / hectare (1.5 m x 1 m).

SOIL

Decomposed granite, the soil profile is quite deep, with clay and granite deposits.

CLIMATE

Mediterranean. The micro climate here is considered mild to warm by Chilean standards. Maximum temperatures during the summer can sometimes exceed 30°C, but given the proximity of the Mataquito River, cool breezes from the Pacific Ocean have a moderating effect.

RAINFALL

500-550 mm.

ALTITUDE

44 m. above sea level.

HARVEST

The grapes were harvested on March 13th. Temperatures were average for the region and rain during December allowed the vines to arrive in great conditions to harvest and achieve full ripeness.

WINEMAKING

The grapes are destemmed and then gently pressed, undergoing cold maceration for seven days. Alcoholic fermentation is then carried out with native yeast and afterwards, wine is left in contact with the skins for 60 days before being racked into 5,000 lts Foudres.

AGEING

The wine was aged in 5.000 litre Austrian foudres for two years.

NO. BOTTLES

6,500

TASTING NOTES

Bright ruby colour, with fresh aromatics of ripe black & sour cherries, sweet spice and dry rose petal. Shows a crisp acidity backed with intense ripe fruit notes and firm tannic structure. Medium bodied with remarkable intensity and a lingering finish.

ALCOHOL: 13,5%

CELLARING RECOMMENDATIONS: Drink now or cellar for 10 years.

SERVING TEMPERATURE: 16°C.

SERVING SUGGESTIONS: This wine would be perfect with wild boar chops, meat and mushroom lasagna or a lamb stew.

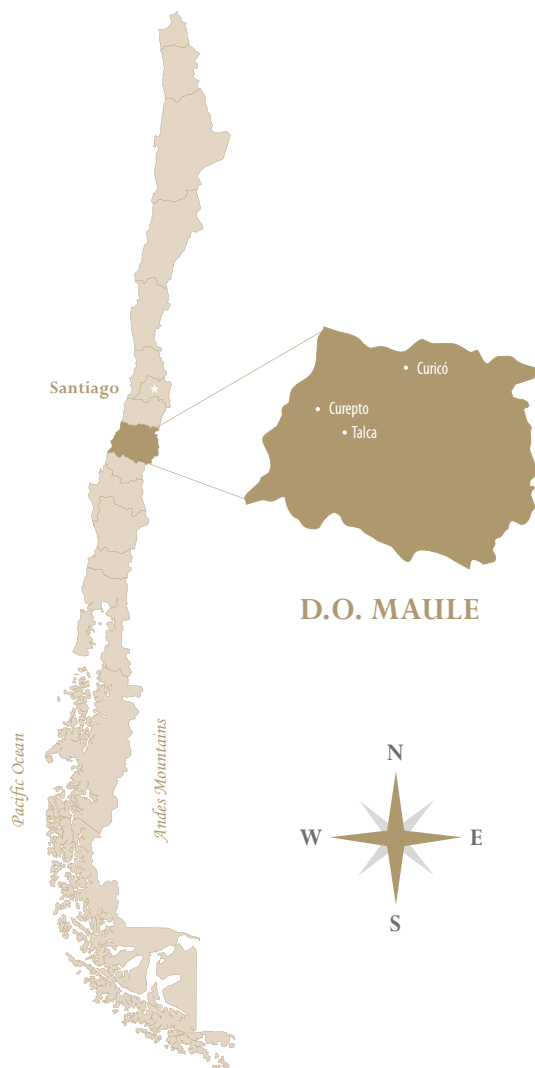
DECANTATION: Recommended.





DE MARTINO

Old Vine Series



DE MARTINO OLD VINE SERIES - LIMÁVIDA 2014

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ORIGIN

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GRAPE VARIETIES

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CLIMATE

Mediterranean. The micro climate here is considered mild to warm by Chilean standards. Maximum temperatures during the summer can sometimes exceed 30°C, but given the proximity of the Mataquito River, cool breezes from the Pacific Ocean have a moderating effect.

RAINFALL

500-550 mm.

ALTITUDE

44 m. above sea level.

HARVEST

The grapes were harvested the second week on March. Temperatures were average for the region and rain during December allowed the vines to arrive in great conditions to harvest and achieve full ripeness.

WINEMAKING

The grapes are destemmed and then gently pressed, undergoing cold maceration for seven days. Alcoholic fermentation is then carried out with native yeast and afterwards, wine is left in contact with the skins for 60 days before being racked into 5,000 lts Foudres.

AGEING

The wine was aged in 5.000 litre Austrian foudres for two years.

NO. BOTTLES

3.390

TASTING NOTES

Bright ruby colour, with fresh aromatics of ripe black & sour cherries, sweet spice and dry rose petal. Shows a crisp acidity backed with intense ripe fruit notes and firm tannic structure. Medium bodied with remarkable intensity and a lingering finish.

ALCOHOL: 13%

CELLARING RECOMMENDATIONS: Drink now or cellar for 10 years.

SERVING TEMPERATURE: 16°C.

SERVING SUGGESTIONS: This wine would be perfect with wild boar chops, meat and mushroom lasagna or a lamb stew.

DECANTATION: Recommended.

