



DE MARTINO OLD VINE SERIES VIGNO-LA AGUADA 2016

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

Maule Valley. The grapes come from a small vineyard of 4.5 hectares (11.1 acres) planted in 1955 and located in the Coastal Mountain Range, 35 kilometers inland from the Pacific Ocean. This vineyard is a field blend of approximately 85% Carignan, while the 15% remaining is Malbec and Cinsault. The vineyard is dry farmed, and the vines are planted on their original rootstock and are gobelet trained.

GRAPE VARIETIES

85% Carignan, while the 15% remaining is Malbec and Cinsault.

DENSITY

5,555 vines / hectare (1.8 m x 1 m).

SOIL

This soil profile is quite deep, with clay and granite content which gives the soil a reddish colour and produces special conditions which help retain humidity throughout the ripening period, thereby allowing this to be a dry-farmed vineyard.

CLIMATE

Mediterranean. This micro climate is considered mild to warm by Chilean standards, as maximun temperatures during summer rarely exceed 30°C. The modest altitude of the Coastal Mountain Range in this area allows cool breezes from the Pacific Ocean to reach the vineyard, moderating maximum temperatures.

RAINFALL

600-700 mm.

ALTITUDE

180 m. above sea level.

HARVEST

The grapes were harvested on March 24th, 14 days later than 2015, with an average yield of 0,7 kgs per vine. Winter was drier and warmer than usual for the region, although spring was colder and rainy, affecting flowering and fruit set. Summer was warm and dry, still ripeness came later than in 2015.

WINEMAKING

The grapes are destemmed and the whole berries (no crushing involved) are gently placed in tank, undergoing cold maceration for seven days. Alcoholic fermentation is spontaneous, once finished the wine was left in contact with the skins for 20 days before being racked into 5,000 lts Foudres.

AGEING

The wine was aged for 2 years in oak Foudres of 5.000 litres capacity.

NO. BOTTLES

6,439

NO. MAGNUMS

60

ALCOHOL: 13,5% SERVING TEMPERATURE: 16°C - 18°C. CELLARING RECOMMENDATIONS: This wine has potential for further development over 15-20 years time. DECANTATION: Recommended.





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