



DE MARTINO

EST. 1934



SINGLE VINEYARD ALTO DE PIEDRAS 2017

The diversity of Chile's terroirs is expressed in this series of wines from eight exceptional vineyards. A precise combination of climate, soil, grape variety and viticulture are combined with traditional, natural winemaking that respects the personality of each vineyard in order to produce unique wines that faithfully reflect De Martino's style.

ORIGIN

This wine is from a vineyard in Isla De Maipo, in the heart of the Maipo Valley. The vineyard is planted on an alluvial terrace with abundant gravel and just the right amount of clay to make it ideal for this variety.

• VARIETY

100% Carmenere, planted in 1992.

• DATE OF HARVEST

The grapes were harvested on 4 April.

• WINEMAKING AND AGEING

The manually harvested grapes were 100% destemmed. A wild ferment in stainless steel was followed by 10 days' post-fermentative maceration. The malolactic fermentation was completed in the tank. Then the wine was matured in 2,500-litre foudres for 24 months.

• TYPE OF SOIL

Alluvial terrace with abundant amounts of gravel.

• CLIMATE

Mediterranean, moderated by the influence of the Pacific Ocean.

• TASTING NOTE

This wine has fresh aromas of spices, pepper, ripe black fruit and a mineral hint with notes of graphite. In the mouth, it is medium-bodied with intense, ripe fruit. It has a silky-smooth texture, balanced by elegant tannins and fresh acidity. It has depth and weight in the mouth, along with a very long finish. This wine can be enjoyed while still youthful, but it has sufficient structure to develop greater complexity over the next 15-20 years.

Alcohol: 13 %

Cellaring recommendation: This wine can be enjoyed now but will gain complexity over the next 15-20 years.

Serving temperature: 16°C to 18°C.



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