



**DE MARTINO**

EST. 1934

## SINGLE VINEYARD LA BLANCA SEMILLON 2019

*The diversity of Chile's terroirs is expressed in this series of wines from four 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 respect De Martino's style.*

### ORIGIN

Isla de Maipo, Maipo Valley.

### VARIETY

100% Semillon.

### DATE OF HARVEST

The grapes were harvested on march 12<sup>th</sup>, 2019.

### WINEMAKING AND AGEING

Hand harvested and whole bunch pressed in a vertical press under oxidative conditions. Spontaneous alcoholic fermentation in used French 228 lts. oak barrels. Then, the wine is aged for 12 months -with its lees- in 2,500 lts. foudres. This wine does not undergo malolactic fermentation and is only lightly filtered before bottling.

### SOIL TYPE

Alluvial.

### CLIMATE

Temperate Mediterranean.

### TASTING NOTE

This first vintage of La Blanca has pronounced citrus and tropical fruit and honeyed notes. The palate is intensely fruity, which is perfectly balanced with the acidity, making the mouth broad and textured, but always fresh. The finish is very long. Drinking beautifully now but its structure means it has great ageing potential.

ALCOHOL: 13.5%

CELLARING RECOMMENDATION: 12 - 15 years.

SERVING TEMPERATURE: 12°C to 14°C.



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