



DE MARTINO

EST. 1934



DE MARTINO D'ORO 2008

- **ORIGIN**

The grapes come from Isla de Maipo in the Maipo Valley.

- **VARIETY**

100% Semillón.

- **DATE OF HARVEST**

The grapes were harvested during the first week of June 2008.

- **AGEING**

In French oak barrels for 11 years.

- **TYPE OF SOIL**

The grapes come from a very special plot with 33-year-old vines managed organically and with very low yields. They are planted in very stony and sandy alluvial soil with poor fertility and excellent drainage. All these conditions enable the roots to delve deeply in order to extract minerals, nutrients and water from different layers of the soil.

- **CLIMATE**

The climate in this part of the Maipo Valley is ideal for this type of wine because of its proximity to the River Maipo. From late May, cool nights are followed by mornings in which fog blankets the area. This gives way to sunny days, with fresh breezes blowing in from the Pacific Ocean. These conditions help to dry the clusters, enabling the development of botrytis or "noble rot" in the grapes.

- **TASTING NOTES**

This wine is an amber colour due to its lengthy barrel-ageing. The nose reveals a wide range of aromas from honeyed notes, through orange peel, quince and forest floor. The palate is intense, broad and concentrated with a very smooth texture. The high level of sugar is perfectly balanced with the refreshing acidity. The finish is long with a very persistent bouquet.

ALCOHOL: 14,5%

CELLARING RECOMMENDATION: Between 15 and 30 years.

SERVING TEMPERATURE: Between 6°C and 8°C

DECANTING: This is not necessary.

