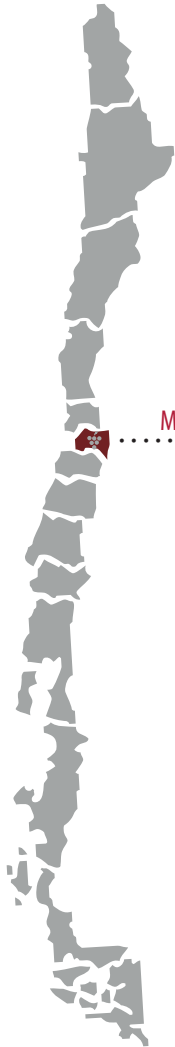




DE MARTINO
REINVENTING CHILE



Maipo Valley, CHILE.

ARMIDA 2010

Armida is the highest expression of Carmenère, an emblematic variety for De Martino and our country. This wine symbolizes the long journey which we embarked upon in 1996, giving birth to the first Carmenère in Chile and making a commitment to expressing the full potential of this very special grape.



ORIGIN

Maipo Valley.



VARIETIES

Armida is 100% Carmenere and comes from our Alto de Piedras vineyard in Isla de Maipo. Planted in 1992, the vineyard has 4,200 vines planted per hectare, and is vertically trained with double Guyot pruning.



HARVEST

The grapes were harvested on April 20th.



AGEING

30% of the wine is aged in new oak barrels for 26 months, while 70% is aged in old barrels.



TYPE OF SOIL

The vineyards are planted on an alluvial terrace of the Maipo River. The soil profile is a mixture of sand, mud and clay with boulders of different sizes, and rock generally appearing at a depth of 1.2 meters. The vines' root systems are very deep.



CLIMATE

The 2010 harvest saw a winter with less water accumulation than the historic average in the Isla de Maipo area. As a result, we entered spring with very low water reserves. The summer was very dry, ideal for producing necessary stress on the plants and avoiding strong herbal notes in these grapes. In May, the rainfall was higher (113.5 mm). However, the grapes were harvested before these rains.

The temperatures were similar to the yearly average. However, December was slightly cooler than usual and 2010 had a lower summer rainfall, which forced us to take extra care with post-veraison irrigation given that the previous winter was so dry.



WINEMAKER'S NOTE

Armida 2010 displays a deep red, almost black color. The aroma is intense, deep, with a wonderful marriage of fruit and oak. The wine presents notes of cassis, black fruits and black cherries, and is complex and fresh. On the palate it is full-bodied and fresh, with notes of morello cherry and liquor. It is a high quality wine, refreshing, with strong acidity, and a long finish.

Alcohol: 14°

Cellaring Recommendations: Perfect for cellaring 20 years

Serving Temperature: 16°C.

Serving Suggestions: Ideal for accompanying blue cheeses and pastas with spicy sauces.

Decantation: Necessary, one hour before serving.



Armida