



DE MARTINO

EST. 1934



DE MARTINO SERIES ESTATE CARMENERE

Since 1934 our family has specialised in producing wines that reflect their origin and the character of each vineyard, based on solid principles of sustainable farming and traditional winemaking techniques. With their fresh, honest style, Estate are wines that respect the varietal expression of their region of origin.

- **ORIGIN**
Isla de Maipo, Maipo Valley.
- **VARIETIES**
100% Carmenere.
- **CLIMATE**
Mild Mediterranean, with a cooling influence of afternoon breezes from the Pacific Ocean.
- **SOIL**
Deep gravel soils.
- **HARVEST**
The grapes were hand harvested during the last week of March 2020.
- **WINEMAKING**
The grapes were 100% destemmed and undergo a cold maceration for 2-3 days. Alcoholic fermentation was spontaneous, and the wine spent a total of 21 days in contact with the skins before pressing. Malolactic fermentation was completed in French barriques and concrete vats.
- **AGEING**
The wine was aged for 7-9 months in used French barriques and concrete vats.
- **TASTING NOTES**
This Carmenere has a deep ruby red colour with violet hues. Aromatics are fresh and intense with notes of ripe dark berry fruits, black pepper and spices. The palate has a soft texture with ripe tannins, balancing acidity and a fresh fruit core with a lingering finish.

ALCOHOL: 13,5%

CELLARING RECOMMENDATION: Ready to drink, although it will hold for the next 5-6 years.

SERVING TEMPERATURE: 15 - 16°C.

DECANTATION: Not necessary.

