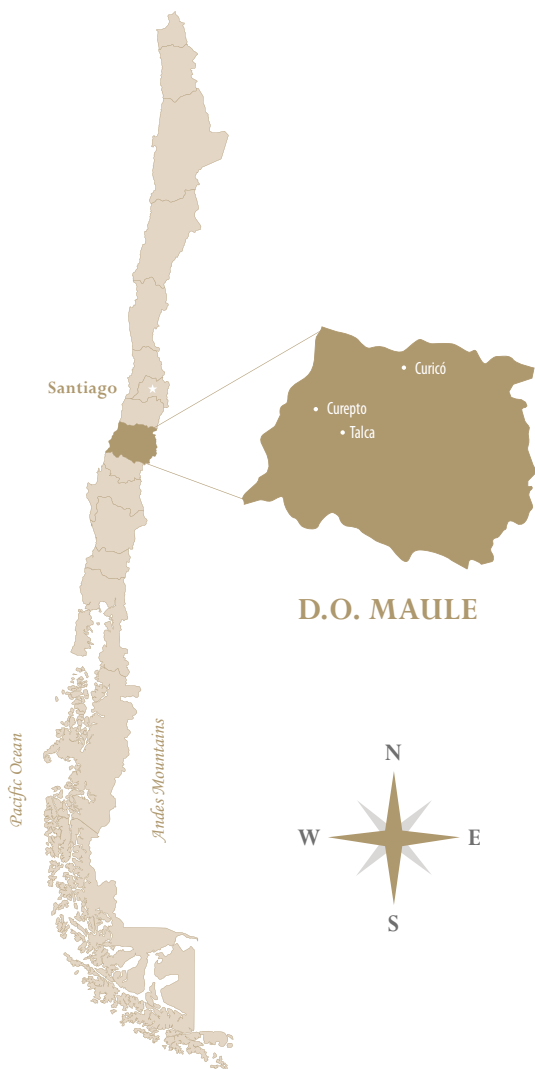




DE MARTINO

— Old Vines Dry-Farmed —



## DE MARTINO VIGNO CARIGNAN 2019

Field blends from old vines in dry-farmed vineyards produce some of the most individual and distinctive wines in central-southern Chile. Old Vine Series pays tribute to these small and remote vineyards that we so proudly farm.

### ORIGIN

Maule Valley. The grapes come from a small vineyard of 4.5 hectares (11.1 acres) planted in 1955 and located in the Coastal Mountain Range, 35 kilometers inland from the Pacific Ocean. The vineyard is dry farmed, and the vines are planted on their original rootstock and are gobelet trained.

**GRAPE VARIETIES:** 85% Carignan, while the 15% remaining is Malbec and Cinsault.

**DENSITY:** 5,555 vines / hectare (1.8 m x 1 m).

### SOIL

This soil profile is quite deep, with clay and granite content which gives the soil a reddish color and produces special conditions which help retain humidity throughout the ripening period, thereby allowing this to be a dry-farmed vineyard.

### CLIMATE

Mediterranean. This micro climate is considered mild to warm by Chilean standards, as maximum temperatures during summer rarely exceed 30°C. The modest altitude of the Coastal Mountain Range in this area allows cool breezes from the Pacific Ocean to reach the vineyard, moderating maximum temperatures. Rainfall is 600 - 700 mm.

### HARVEST

The grapes were harvested during the first week of March 2019.

### WINEMAKING

The grapes are destemmed and the whole berries (no crushing involved) are gently placed in the fermentation vessel undergoing cold maceration for seven days. Alcoholic fermentation is spontaneous, the wine spent a total of 21 days in contact with the skins before being racked into foudres.

**AGEING:** The wine was aged for 2 years in oak foudres of 5.000 litres capacity.

### TASTING NOTE

The 2019 vintage was relatively warm in the dry lands of the Maule Valley, especially during January and February. These conditions, together with a dry winter, generated a shortage of water reserves, which meant that the vineyard experienced severe hydric stress this year. However, thanks to the old vines and some precision viticulture, we managed to successfully confront these extreme climatic conditions, albeit with reduced yields. Vigno 2019 is an intense and concentrated wine, but thanks to a vibrant acidity and an optimum harvest date, it remains fresh and lively on the palate. The tannins are smooth and grippy, but not drying. In summary, this is a vintage where the fruit is dominant but perfectly balanced. It can be enjoyed now, but its structure and complexity will allow it to develop and age gracefully over the next couple of decades.

**ALCOHOL:** 14%

**SERVING TEMPERATURE:** 16-18°C

**CELLARING RECOMMENDATIONS:** This wine has potential for further development over 15 - 20 years time.

**DECANTING:** Recommended.

