



DE MARTINO

EST. 1934

SINGLE VINEYARD OLD VINE MALBEC CARMENERE LAS CRUCES

These wines, from very small properties and limited production, are the fruit of the work we started in 1996 investigating Chile from north to south and vinifying over 350 different terroirs. Of these, only a few were selected, with the objective to create wines that are a true reflection of their origin. This line shows the diversity of Chile and represents its best terroirs. It is a journey through our geography, where each wine tells us a new and unique story.

ORIGIN

Cachapoal Valley. The grapes come from a small vineyard of 2.8 hectares (6.9 acres) planted in 1956 and located in the Coastal Range, in Pichidegua. This vineyard is a field blend of approximately 75% Malbec and 25% Carmenere. The vineyard is dry farmed, and the vines are planted on their original rootstock and are head trained.

GRAPE VARIETIES

Approximately 75% Malbec and 25% Carmenere.

HARVEST

The grapes were handpicked on March 27th.

AGEING

The wine is aged for 2 years in oak Foudres of 5.000 litres capacity.

WINEMAKING

Traditional red wine oenology. Whole and destemmed grapes go into the tank (berries are neither pressed nor broken). In the beginning, the purpose is to carry out a carbonic maceration, and then end with fermentation with native yeasts. 68 days maceration. The only supply used is sulfur dioxide.

SOIL

The vineyard is located on a granite soil profile in the Coastal Range from the Jurassic period.

CLIMATE

Mediterranean. The climate here is considered mild by Chilean standards, and temperatures rarely exceed 29.5°C due to the vineyard's proximity to the Cachapoal River which directs ocean breezes from the coast into the interior. Significant temperature variations support the creation of high quality tannins.

TASTING NOTES

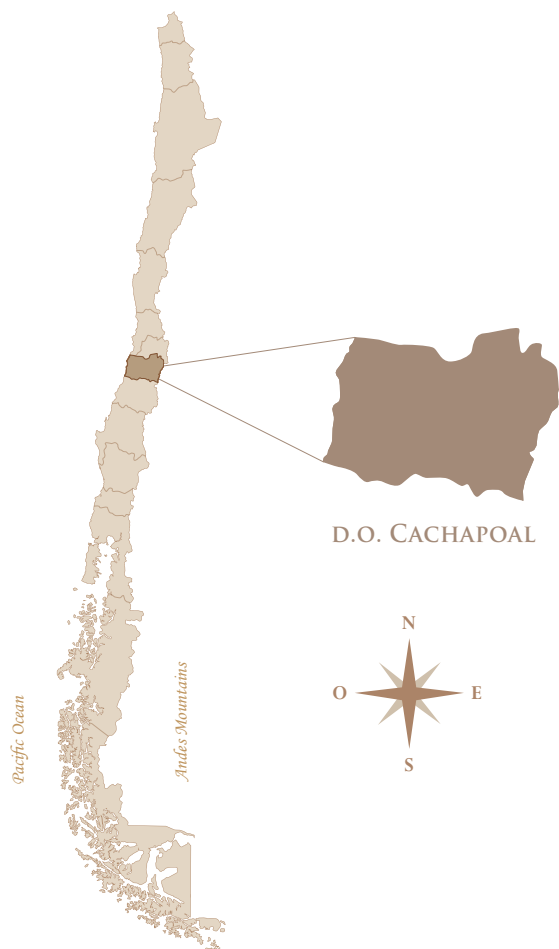
This wine displays a ruby red color with violet hues. The nose is fresh, revealing aromas of cherry and sour cherries, which are mixed with a touch of spices. In the palate presents ripe tannins of great volume, delivering a sense of concentration. It is a fresh wine with a long finish.

Alcohol: 13.5%

Aging recommendations: Best enjoyed within the first 15 years.

Serving temperature: 16°C

Decanting: Recommended.



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