



# DE MARTINO

EST. 1934



## DE MARTINO ESTATE MERLOT

*Since 1934 and for over four generations, our family has specialised in producing wines that are noted for their sense of place, purity and balance. With this in mind, we carry out sustainable vinegrowing practices and traditional winemaking methods to achieve wines that represent us as well as their vineyards.*

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- **ORIGIN**

Isla de Maipo, mid section of the Maipo Valley, 60 kms. distant from the Pacific Ocean.

- **VARIETIES**

100% Merlot planted without rootstock. The vineyard is VSP trellised and Guyot pruned. The age of the vines is in average 12 years.

- **CLIMATE**

Mild Mediterranean, with a cooling influence of afternoon breezes from the Pacific Ocean.

- **SOIL**

Deep Gravel soils.

- **HARVEST**

The grapes were hand harvested the first week of March.

- **WINEMAKING**

The grapes are 100% destemmed and undergo a cold maceration for 2-3 days. Alcoholic fermentation is spontaneous, once finished the wine was left in contact with the skins for 5-8 days. Malolactic Fermentation is completed in tank prior racking to barrels and concrete.

- **AGEING**

The was aged for 7-9 months in a combination of stainless steel, concrete tanks and used French Barriques.

- **TASTING NOTES**

This Merlot shows ripe dark and red berry fruit aromatics including blueberries and raspberries, combined with a plummy and spicy note. Palate is soft textured, with a ripe fruit character, fresh acidity and round tannins that lead to a lingering finish.

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ALCOHOL: 14%

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

SERVING TEMPERATURE: 15-16°C.

DECANTATION: Not necessary.

