



DE MARTINO Estate Carmenere 2021



Country

Chile

Appellation

Isla De Maipo

Region

Maipo Valley

Varietal Blend

100% Cabernet Sauvignon

Winemakers

Marco Antonio De Martino,
Nicolás Pérez

Alcohol Content

14%

Acidity

2.72 g/L

Total Sulphur

94 mg/L

Residual Sugar

2.09 g/L

pH

3.56

HISTORY

Founded in 1934, the De Martino family has specialized, for four generations, in creating wines that are a faithful reflection of their origin, coming from selected parcels throughout Chile. Proud to have been the first winery in Chile to put “Carmenere” on the label of a wine back in 1996. De Martino also pioneered working in century-old vineyards in the Itata Valley, incorporating traditional winemaking techniques that set a precedent in the industry. The fourth generation headed by Marco Antonio and Sebastián De Martino, along with their team, continue the search for exciting terroirs same as polishing their house style.

VINIFICATION and MATURATION

The De Martino family has specialised in producing wines that are noted for their sense of place, purity and balance. With this in mind, they carry out sustainable vinegrowing practices and traditional winemaking methods to achieve a wine that represent them as well as their vineyards. Carmenere was sourced from a vineyard planted in 2005 without rootstock in Isla de Maipo, mid-section of the Maipo Valley, 60 kms. from the Pacific Ocean. Deep gravel soils, and the vines experience a Mild Mediterranean cooling influence from afternoon breezes from the Pacific Ocean. The grapes were harvested during the second week of April 2021. Grapes were 100% destemmed and underwent a cold maceration for 2-3 days. Spontaneous alcoholic fermentation, wines spends 21 days in contact with the skins before pressing. Malolactic fermentation completed in French barriques and concrete vats. The wine aged for 7-9 months in used French oak barriques and concrete vats.

TASTING NOTES

Deep ruby red color with violet hues. Intense aromas with ripe dark berry fruits, black pepper and spice notes. A soft texture with ripe tannins, balanced acidity and a fresh fruit core with a lingering finish.

