



DE MARTINO Estate Sauvignon Blanc 2022



Country

Chile

Appellation

Isla De Maipo

Region

Casablanca Valley

Varietal Blend

100% Sauvignon Blanc

Winemakers

Marco Antonio De Martino,
Nicolás Pérez

Alcohol Content

13.5%

Acidity

3.53 g/L

Total Sulphur

56 mg/L

Residual Sugar

1.34 g/L

pH

3.02

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. Sauvignon Blanc grapes are sourced from Casablanca Valley, which has cool coastal exposure and vines are planted in decomposed granite. Grapes were hand harvested during the last week of April, destemmed and pressed gently to avoid extracting bitter phenols. The juice was left to settle and then put into stainless steel vats where the alcoholic fermentation took place with natural yeasts at temperatures ranging between 14°C and 16°C. Malolactic fermentation was blocked and the wine aged over its fine lees for 6 months.

TASTING NOTES

A clear typicity of Casablanca with citrus, herbal and passion fruit notes. On the palate it shows great freshness and purity of fruit with a crunchy texture and good weight, ending with a fairly persistent finish. A classic Chilean Sauvignon Blanc cold climate example, but with an extra dimension on the palate.