

Estate Carmenerere 2015

DE MARTINO, MAIPO VALLEY, CHILE



HARVEST & VINTAGE NOTES

HARVEST: Last week of April

AGING: Concrete and old French oak barrels for 9 months

SOIL: Alluvial and colluvial

CLIMATE:

Mild Mediterranean climate. 2015 vintage started with absence of rain in most stages of the grape's development, which provided excellent conditions for the grape's health. It also registered higher temperatures than average for February and March, which made some varieties to reach ripeness earlier than usual, but it was beneficial for the ripeness of the Carmenerere. Yields were higher than in other vintages. In general, a good year for the Carmenerere.

WINEMAKER'S NOTES

This Carmenerere has appealing aromatics of spice, paprika and ripe dark berries. Palate is dense and silky with a soft round texture and silky tannins while retaining fruit freshness. It is very balanced showing clear varietal tipicity, depth and a long finish. Made in a approachable style this wine is ready to drink and is a excellent pairing for stews, pastas and spicy dishes.



DE MARTINO
EST. 1934

WINEMAKERS: Marcelo Retamal,
Eduardo Jordan, Marco Antonio De Martino,
Sebastián De Martino

GRAPES: 100% Carmenerere

ALCOHOL: 13%

TOTAL ACIDITY: 4.65 g/L

TOTAL SULPHUR: 30 mg/L

RESIDUAL SUGAR: 2.27 g/L

