

Las Cruces Old Vines Field Blend 2013

DE MARTINO, CACHAPOAL VALLEY, CHILE



HARVEST & VINTAGE NOTES

The De Martino single vineyard range wines are from very small properties and have limited production. In 1996, we started searching Chile from north to south and vinified over 350 of the best terroirs. Of these, only a few were selected, those which were a true reflection of their origin. The line shows the diversity of Chile and represents its best terroirs. It is a journey through Chilean geography.

ORIGIN: Cachapoal Valley vineyard of 6.9 acres, planted in 1956, in the coastal range in Pichidegua. the vineyard is a field blend of 75% Malbec, 25% Carmenere. Dry-farmed, and vines are planted on their original rootstock, & head trained.

AGING: 2 years in 5,000 L oak Foudres

SOIL: granite soils in the Coastal Range from Jurassic period

CLIMATE: The 2013 vintage is characterized by normal temperatures in an average year. The acidities were better than previous years, which provided natural freshness to the grapes. Sugar accumulation was gradual, so it was a year of moderate alcohol. The vineyard's yield for this vintage was 50% of an average year.

WINEMAKER'S NOTES: Ruby red with violet hues. The nose is fresh, revealing aromas of cherry and sour cherries, mixed with a touch of spices. The palate presents ripe tannins of great volume, delivering a sense of concentration. It is a fresh wine with a long finish.



DE MARTINO

EST. 1934

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

GRAPES: 75% Malbec, 25% Carmenere

ALCOHOL: 13.5%

pH: 3.44

TOTAL ACIDITY: 5.5 g/L

TOTAL SULPHUR: 7.5 mg/L

RESIDUAL SUGAR: 1.2 g/L

