De Martino

From one of Isla de Maipo's landmark Carménère sites, this 2022 marries Chilean sunshine with admirable restraint, offering dark fruit, smoked spice and mineral finesse in a style that feels both polished and vividly authentic.

DE MARTINO
REINVENTING CHILE

Single Vineyard Alto de Piedras Carmenere 2022

Maipo, Chile

Region and Vineyards

Alto de Piedras comes from **Isla de Maipo** in the Maipo Valley, a historic zone south-west of Santiago that is known for producing more measured, finely contoured reds than some of the warmer inland sectors. In this central part of Maipo, conditions are generally moderate, helping grapes retain freshness and shaping wines with softer tannins and more nuanced fruit expression. De Martino's own work in Isla de Maipo has been central to the estate's move toward more understated, terroir-driven reds.

The vineyard itself was planted in **1992** at a density of **4,166 vines per hectare**. It is an **alluvial** site, and the wine takes its name from the notably stony terrace on which the vines grow. Those gravelly, well-drained soils help explain the wine's mineral edge, while the warm, dry Mediterranean conditions of Maipo allow Carménère to ripen fully without losing its signature savoury character. De Martino has long regarded Alto de Piedras as a benchmark site, and wine literature specifically notes the estate's single-vineyard bottling from this Isla de Maipo parcel.

Winemaking

This wine is made from **100% Carménère** grown in the Alto de Piedras vineyard. De Martino's 2022 bottling is described by trade sources as **hand-harvested** and **wild fermented**, in keeping with the producer's long-standing preference for traditional fermentations and a minimal-intervention approach aimed at preserving purity and site expression.

For élevage, the 2022 was matured with an emphasis on larger, seasoned oak rather than overt barrel imprint. Merchant technical material indicates a short period in used barrels followed by **17 months in large foudre**, while another source specifies **2,500-litre oak foudres**. That approach fits De Martino's broader philosophy of avoiding excessive new oak, allowing the grape's floral, herbal and mineral dimensions to remain at the forefront. The result is a style that feels composed and textural rather than heavy, with oak acting as a frame rather than a flavour.

Alcohol :13,50 %

Composition: 100% Carménère

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Tasting Notes

- **Color:** Deep ruby to purple, with a dark, glossy core that immediately signals concentration without excess heaviness.
- **Aroma:** Expressive and savoury, with ripe blackberries and dark berries layered over smoked pepper, paprika, wild herbs, dried flowers, tobacco leaf and a distinct graphite-like minerality.
- **Palate:** Medium-bodied and composed, showing juicy berry fruit, silky tannins and fresh acidity. The texture is supple yet tensile, with saline lift, peppery spice and a long, linear finish that stays bright and mineral.

Did you know?

A lovely piece of Chilean wine history sits behind this bottle: De Martino is widely associated with the early modern revival of Carménère in Chile, and trade material for Alto de Piedras notes that this vineyard lies within the same terroir where the **first Chilean Carménère** was produced. More broadly, Carménère itself was long mistaken for Merlot in Chile until its formal identification in the 1990s, after which the country became the grape's modern stronghold.

Wine Pairing Ideas

- **Rosemary-roasted lamb shoulder:** The wine's dark fruit, pepper and graphite notes echo the lamb's savoury depth, while its freshness keeps the pairing lively.
- **Duck breast with black cherry jus:** The supple texture and juicy berry core complement duck beautifully, and the herbal edge adds welcome complexity.
- **Wild mushroom risotto:** Earthy mushrooms draw out the wine's savoury, stony side, and the silky tannins are gentle enough not to overpower the dish. This pairing is an informed stylistic match based on the wine's flavour profile.
- **Chargrilled bavette with chimichurri:** Carménère's natural affinity for herbs and spice makes it a superb partner for grilled beef and green, aromatic sauces. This is also a stylistic pairing inference.

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Robert Parker (RP) : 93 Points (2022)

The 2022 Single Vineyard Carmenere Alto de Piedras leads with an alluring, nuanced bouquet of dried flowers, fresh herbs and mixed red and black fruits. The palate combines a soft, supple texture with a tensile core, releasing into an elegant, layered finish that lingers with additional spice-driven accents and a graphite-driven persistence. This is a solid example of contemporary, mountainous Chilean Carménère.

93 James Suckling

James Suckling (JS) : 93 Points (2022)

A fresh, spicy carmenere with a touch of dark olives, paprika and tobacco leaves. Composed, medium-bodied palate with juicy berries and a nicely saline, linear finish. Long and really well balanced. Nothing flashy, all down to earth.