



De Martino

Crafted with precision and aged in large foudres for 24 months, this wine combines silky tannins, vibrant acidity, and a structure capable of evolving gracefully over the next two decades.



Single Vineyard Alto de Piedras Carmenere 2018

Maipo, Chile

Region and Vineyards

The **Maipo Valley**, particularly the **Isla de Maipo** sub-region, is renowned for its ideal conditions for growing Carmenere. The **Alto de Piedras vineyard**, planted in **1992**, lies on an **alluvial terrace** rich in gravel with just the right amount of clay, ensuring excellent drainage and balanced vine growth.

The **Mediterranean climate** of the region, with its cool breezes and dry autumns, allows for gradual ripening, enhancing the depth and complexity of the grapes. The 2018 vintage benefited from optimal weather conditions, making it one of the finest in the past decade.

Winemaking

The grapes were **hand-harvested** on **April 17, 2018**, ensuring careful selection at peak ripeness. After **100% destemming**, the wine underwent a **wild fermentation** in stainless steel tanks, preserving the natural character of the fruit. A **10-day post-fermentative maceration** followed, extracting fine tannins and additional complexity.

Malolactic fermentation was completed in the tank, and the wine was matured in **2,500-liter foudres** for an extended period of **24 months**. This gentle aging approach allowed the wine to develop a harmonious balance between its fruit, tannins, and acidity while maintaining its vibrant freshness.

Tasting Notes

- **Color:** Deep garnet red with a vibrant hue.
- **Aroma:** Rich and layered, featuring notes of **blackberries, plums, spices**, and **tobacco**, with a subtle **graphite minerality**.
- **Palate:** Fine, silky tannins provide a broad and elegant texture. Ripe black fruit flavors are balanced by fresh acidity, leading to a long, complex finish. This wine's structure suggests excellent aging potential for the next 20 years.

Alcohol :13,50 %

Composition: 100% Carménère



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Did You Know?

The **Alto de Piedras vineyard** is part of the same terroir where the first Chilean Carmenere was produced, reflecting a deep connection to the history of this iconic varietal in Chile.

Wine Pairing Ideas

- **Slow-roasted beef with rosemary and garlic:** The wine's herbal and tobacco notes enhance the savory richness of the beef.
- **Wild mushroom risotto:** Its earthy flavors and vibrant acidity pair beautifully with the umami of the mushrooms.
- **Grilled lamb chops with mint sauce:** The wine's structure complements the richness of the lamb, while its acidity balances the freshness of the mint.
- **Aged Gouda or Manchego:** The creamy texture and nutty flavors of aged cheese harmonize with the wine's tannins and fruit intensity.



Robert Parker (RP) : 94 Points (2018)

The spicier 2018 Single Vineyard Alto de Piedras has notes of Carmenere with good ripeness, which translates into more aromas, good purity and freshness, with a touch of paprika and red pepper, very fine tannins and a velvety texture with some chalky tannins. This is the opposite of the 2017—they harvested late after a long and slow ripening, when the grapes had the chance to develop their full aromatic and taste profile. 11,340 bottles were filled in October 2019.



James Suckling (JS) : 94 Points (2017)

Loads of roasted herbs here, infused with dried meat, against a background of brambleberries and blueberries. Medium to full body, some nicely structured tannins and a really vibrant finish. Savory and herbal in all the right ways.

