



DE MARTINO

EST. 1934

CELLAR COLLECTION 2020 SINGLE VINEYARD LA AGUADA CARIGNAN 2010

Every year we personally select from our family cellar wines that we feel have evolved to reach their full potential and are ready to be enjoyed. This wine is among the 2020 selection.

ORIGIN

The grapes for this wine come from a small dry farmed vineyard, planted in 1955 and located in the Coastal Mountain Range of the Maule Valley. Surface: 4.5 hectares / 11.1 acres.

VARIETY

Field blend, 85% Carignan and 15 % other varieties (Malbec, Cinsault, Cabernet Sauvignon and Carmenere).

DENSITY

5.555 plants per hectare.

SOIL

Granite.

CLIMATE

Warm climate. 2010 vintage presented normal conditions, with an average annual rainfall of 700 mm, concentrated in the winter months.

HARVEST

The grapes were harvested on March 28th, 2010.

AGEING

The wine was aged for 24 months in old French oak barrels.

Nº BOTTLES AVAILABLE

4.000 bottles.

TASTING NOTE

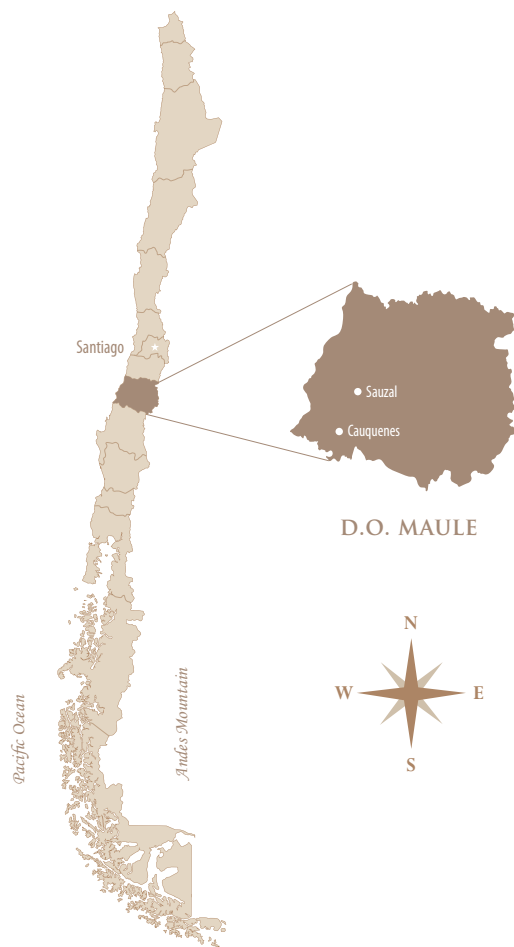
The weather in the dry lands of Maule was moderate in 2010. The summer was warm - without extreme temperatures - and the autumn was cool and dry. The resulting wines were ripe but fresh, with the acidity and ripe fruit nicely balanced. La Aguada 2010 is broad, ripe and long on the palate and the rusticity and acidity of the Carignan have been transformed into elegance and freshness.

Alcohol: 14°

Cellaring Recommendations: Drink now.

Serving Temperature: 16 - 18°C.

Decantation: Recommended.



Cellar Collection