



DE MARTINO

EST. 1934

SINGLE VINEYARD OLD VINE MALBEC LIMÁVIDA 2014

The history of winemaking in Chile begins in 1543 and has at its epicenter in the central and south regions of the country. In some corners of these areas, traditional vineyards still dominate the countryside, serving as proud reminders of our heritage. The combination of sustainable agriculture techniques- like using horses to work the land and dry- farming- and planting vineyards with a blend of grape varieties, some over 60 years old, produced wines with unmatched personality and excellent individuality.

ORIGIN

The grapes come from a small vineyard planted in 1945 and located in the Coastal Range of Limavida -Maule Valley at 220km southwest of Santiago.

GRAPE VARIETIES

Field Blend. Approximately 85% Malbec and 15% other grape varieties, including Cabernet Sauvignon and Carmenere.

HARVEST

The grapes were harvested on 20th March.

AGEING

The wine is aged in 5.000 liter foudres for two years.

WINEMAKING

The grapes are de-stemmed and then gently pressed, undergoing cold maceration for seven days. Alcoholic fermentation is then carried out with native yeasts and afterwards, the wine is left in contact with the skins for 60 days.

SOIL

This soil profile is quite deep, with clay and granite deposits which give the soil a reddish color and produce special conditions which allow for the humidity retention throughout the ripening period, as well as permitting this to be a dry-farmed vineyard.

CLIMATE

Mediterranean. The climate here is considered mild by Chilean standards, with significant diurnal temperature variations, which support the creation of high quality tannins. Maximum temperatures during the summer's hottest months can reach 30°C, but given the proximity of the Mataquito River, cool breezes from the Pacific Ocean help keep the afternoons cool, creating excellent ripening conditions for the various grape varieties.

WINEMAKER'S NOTES

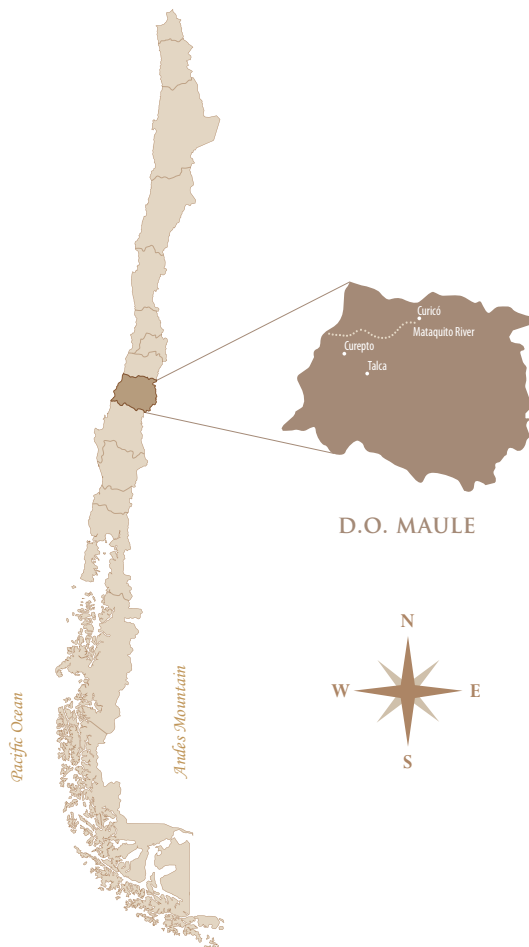
Bright, ruby red color. Shows complex aromas of black cherry, liquorice and subtle oak notes. Palate shows fresh, juicy acidity joined with ripe cherry and red berry notes and fine tannins that provide enough grip. Has a long lingering finish.

Alcohol: 13%

Cellaring Recommendations: Drink now or cellar for 10 years.

Serving Temperature: 16°C.

Decantation: Recommended.



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