



DE MARTINO

EST. 1934

CELLAR COLLECTION 2020

SINGLE VINEYARD LIMÁVIDA MALBEC 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

Maule Valley. The grapes come from a dry-farmed vineyard planted in 1945. The vines are planted on their original rootstock and are head trained. Surface: 2.3 hectares.

VARIETY

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

DENSITY

6.666 plants per hectare.

SOIL

The vineyard is located on a granite deposit located in the South American coastal batholith, with tufa present at different depths across the vineyard, clearly reflected in the vigor of the plants.

CLIMATE

Warm climate. 2010 vintage was drier and cooler than an average year.

HARVEST

The grapes were harvested during the third week of March.

AGEING

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

Nº BOTTLES AVAILABLE

2.500 bottles.

TASTING NOTE

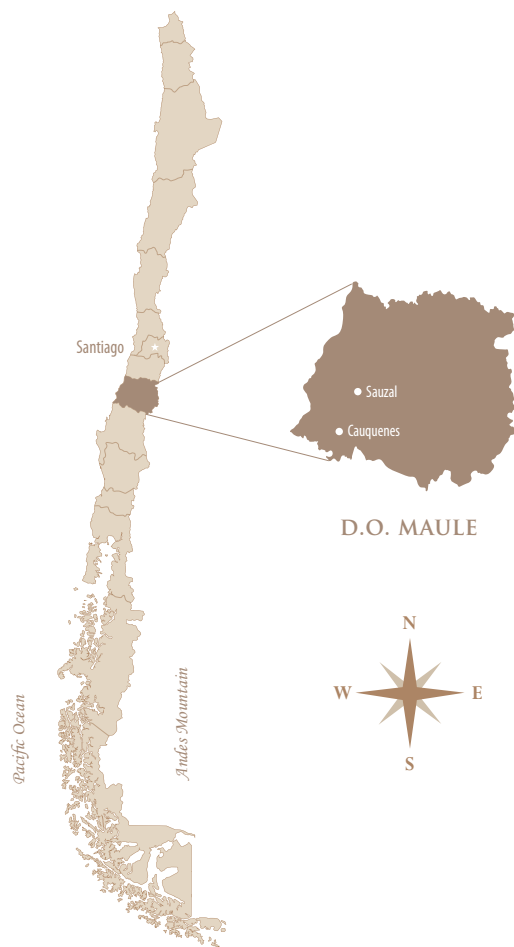
The weather for the 2010 vintage was moderate in the dry lands of Maule. The summer was warm - without extreme temperatures - and the autumn was cool and dry. This resulted in wines that were ripe but fresh, and the acidity is beautifully balanced with the ripe fruit. Limávida 2010 is perfectly ripe and perfumed with the floral and red fruit notes that are typical of Malbec. With an intense, long, fresh palate, this is an extremely harmonious and elegant wine.

Alcohol: 14°

Cellaring Recommendations: Drink now.

Serving Temperature: 16°C.

Decantation: Recommended.



Cellar Collection