



SINGLE VINEYARD

ALTO DE PIEDRAS 2022

This series of wines is the expression of four remarkable plots coming from our historic Santa Ines Vineyard, in Isla de Maipo. A precise combination of climate, soil, grape variety and viticulture are combined with traditional, natural winemaking that respects the personality of each vineyard in order to produce unique wines that faithfully reflect the De Martino's style.



ORIGIN

Isla de Maipo, Maipo Valley.

VARIETIES

100% Carmeneré.

SOIL

Gravel soul under sandy loam.

CLIMATE

Mediterranean, moderated by the influence of the Pacific Ocean.

HARVEST

The grapes were hand harvested during the third week of March.

WINEMAKING

A cold maceration for 7 days prior to alcoholic fermentation with unselected yeasts in stainless steel tank. The wine was macerated for 7 days after alcoholic fermentation. The wine was aged for 20 months in foudre.

TASTING NOTES

Alto de Piedras 2022 is aromatically complex with fresh black fruit and notes of spice and black pepper, along with pronounced minerality that takes the form of wet stone aromas, classic from Maipo Valley. Medium-bodied with smooth tannins and great fruit concentration, it retains the freshness of this vintage. Good intensity, it fills the palate without being heavy and has a very elegant and long finish.



Alcohol:
13,5%



Cellaring recommendation:
Ready to drink now. This wine has potential for further development over the next 15 and 20 years.



Decanting:
Not necessary.



Serving temperature:
16°C a 18°C

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