



SINGLE VINEYARD

LA BLANCA 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

Santa Ines Vineyard, Isla de Maipo, Maipo Valley.

VARIETIES

100% Semillon.

SOIL

Alluvial.

CLIMATE

Mild Mediterranean, moderated by the influence of the Pacific Ocean.

HARVEST

The grapes were hand harvested the second week of March.

WINEMAKING

The whole cluster grapes are pressed in a pneumatic press. The aim is to carry out an oxidative fermentation. The juice is racked into a tank to settle and then racked to old neutral oak (over 15 years in average) where fermentation takes place (unselected yeast or wild yeast). After fermenting and spending in the neutral oak for two months the wine is then racked again to 2,500 litres foudres where it completes its malolactic fermentation. Lees stirring was carried out for the first two months after winter and the wine remained unprotected from oxygen for 9 months in total. The ageing in foudres was 14 months before being bottled.

TASTING NOTES

La Blanca 2022 has an intense aromatic palate with ripe notes of citrus fruit and green apple, the honeyed notes so typical of Semillon, as well as a mineral hint of wet stones. In the mouth, it is very intense and full-bodied with highly concentrated fruit and a silky mouthfeel, accompanied by marked acidity and a very long finish. A wine that can be enjoyed now but will undoubtedly gain complexity with ageing.



Alcohol:
12,5%



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:
12°C a 14°C

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