



DE MARTINO

D'ORO 2008

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% Semillon.

SOIL

Alluvial.

CLIMATE

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

HARVEST

The grapes for this Semillon were hand harvested during the first week of June 2008, when they had developed botrytis, resulting in a high concentration of sugar.

WINEMAKING

Hand-harvested, with whole-bunch pressing under oxidative conditions. Spontaneous alcoholic fermentation in neutral French oak barrels. Aged for 11 years in oak barrels.

TASTING NOTES

Amber in colour due to its prolonged ageing in barrels, this wine displays a wide range of aromas, with notes of honey, orange peel and quince. Intense, broad and concentrated on the palate, with a beautifully smooth texture, where the high sugar content is perfectly balanced by refreshing acidity. Long and persistent finish, with a lingering bouquet.



Alcohol:
14,5%



Cellaring recommendation:
Ready to drink now.



Decanting:
Not necessary.



Serving temperature:
12°C to 14°C

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