

DE MARTINO · CHILE

Alto de Piedras Carmenere, 2021

Maipo Valley, Region Metropolitana

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Carmenere	13.5%	2021 · 750 ml

STILL, FULL-BODIED



LABEL



Tasting notes

Using Chile's signature grape variety Carmenere, this wine oozes dark fruits flavours such as plum and dark cherries, while notes of chocolate and cedar evolve in the glass. This is rounded off by earthy notes including leather and smoke. Well structured and excellent food wine with a long elegant finish.

About the wine

Produced with grapes from an organically farmed vineyard that was planted ungrafted in 1992 on one of the stony alluvial terraces of the Maipo River, which suits the variety and helps to avoid green aromas and flavours in its wines. Destemmed and in terracotta amphorae for 15 days—then kept there for the winter and spring, and bottled unfiltered after malolactic with just a little sulphur.

Winemaking

MATURATION 14 months in large oak foudres.

Cellar and service

SERVE AT 16–18 °C

AGEING POTENTIAL 15 - 20 years

FOOD PAIRING Excellent food wine that pairs with aged cheese, cured meats, beef, BBQ's, Asian cuisine and spicy food.

Say it: De Martino: deh mar-TEE-no; Carmenere: kar-meh-NEH-reh

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