



De Martino Single Vineyard Alto de Piedra Carmenère 2006

This 2006 version of our very special and highly awarded Carmenère from our "Alto de Piedra" terroir (Isla de Maipo, Maipo Valley) has a dark and shiny, almost purple, colour. The aromas have a great intensity and excellent fruit expression that remind one of all kinds of berries. The oak is perfectly integrated and gives complexity to the wine. You can also find some notes of violet, candy and chocolate, making it a wine with great body, fresh, juicy and elegant.

Technical Information

Production

The grapes for this wine come from our organic vineyard in Isla de Maipo where the mild-warm climate gives this variety a long ripening period that is very important to get rid of the green notes that this wine may have if it is not harvested in the right moment. Because of this the harvest took place during the second week of May. Before fermentation a cold maceration was carried out at 8°C for one week. The fermentation was done in stainless steel tanks, after that the wine was aged in French oak barrels for 15 months.

Denomination of Origin

Maipo Valley

Soils

The soil is alluvial terrace with its origin around 700 years ago. The soil profile is a mix of sand, clay and gravel of different sizes, with a very deep rooting system.

Oak ageing

15 months in French oak barrels

Varieties

100% Carmenère

Storage recommendations

Drink now or cellar for 6-8 years

Serving temperature

18°C

Decantation

Recommended

Serving suggestions

Ideal as an accompaniment to lamb, duck and any rich meat with spices.

Press Reviews

Best Carmenère from Chile, Guía de vinos de Chile 2006

93 points, DESCORCHADOS 2008 by Patricio Tapia