

DE MARTINO ESTATE CARMENERE

100% Carmenere. Appealing aromas of spice and paprika with ripe, dark berries. The palate is dense and smooth with a soft, round texture and silky tannins while retaining fruit freshness. It is very balanced showing clear varietal tipicity, depth, and a long finish. Made in an approachable style, this wine is an excellent pairing for stews, pastas, and spicy dishes. Organic.

Mild Mediterranean climate. The soil is alluvial and colluvial. Aging in concrete tanks and old French oak barrels for 9 months. The De Martino Estate ranges are wines with a fresh and honest style that respect the varietal expression of each region of origin. Winemakers: Marcelo Retamal, Eduardo Jordan, Marco Antonio De Martino, Sebastián De Martino.

"Wine must have charm and make you smile." - Sebastián De Martino

Pietro De Martino arrived in Chile from Italy in 1934 and began seeking a place that was as unique as the wine he dreamed of making. Isla de Maipo, with its alluvial soils and Mediterranean climate, offered the perfect conditions for making classic wines in a fresh, elegant style. Since then the De Martino family has specialized in creating wines that stand out because of their sense of place, purity, and balance. The fourth generation, headed by brothers Marco Antonio and Sebastián De Martino, are bringing back wine making traditions lost in the current generation by incorporating the traditional wine making practices their grandfather once used. They use sustainable agriculture and traditional fermentation techniques that highlight the high quality of their fruit, which comes from selected parcels throughout Chile. The resulting wines are of great purity with a sense of place and balance. They continue searching for exciting terroirs and old *Tinjas* (large clay pots made from Chilean soil) while polishing their house style.

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Tasting Note:

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Shelf Talker:

