

De Martino

Single Vineyard Alto de Piedras Carmenère

100% Carmenère

Tasting Notes:

An exemplary terroir-driven wine, Alto de Piedras is a limited production Carmenère produced from one of the most unique vineyard sites in Chile.

Alto de Piedras acquired its name from the very stony soils of the alluvial terrace on which the vines are planted.

Toasted aromas, hints of spices, subtle tobacco, coffee, mocha and a touch of mint. The palate is full and rounded, with smooth tannins, tremendous structure, and juicy fruit. The acidity helps to refresh this wine which came from a very hot vintage. The finish is long and persistent.

Great with lamb, duck, and game.

Vineyards:

Region:	Isla de Maipo, Chile
Name:	Alto de Piedras
Size:	5.5 hectares
Training Method:	Linear
Planting Density:	4,200 vines/hectare
Soil Composition:	Alluvial, with stones
Elevation:	380 meters
Exposure:	Eastern & western
Practices:	Organic

Winemaking:

Harvest

Date:	Late April
Method:	Manual

Pre-fermentation

Container:	Stainless steel tanks
Temperature:	8°C
Duration:	12 days

Fermentation

Container:	Stainless steel tanks
Temperature:	22-27°C
Duration:	11 days
Maceration:	25 days with periodic pump overs
Malolactic:	Full

Filtered:

Yes

Fined:

Yes

Aging:

Container/Cooperage:	New French oak barriques
Duration:	18 months
Bottle-Aging Duration:	6 months

Technical Data:

Alcohol:	14.5%
pH:	3.32
Residual Sugar:	3.0 grams/liter
Acidity:	6.1 grams/liter
Dry Extract:	36.0 grams/liter

Production Quantity:

1,000 cases



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