## De Martino

## Single Vineyard El León Carignan

100% Carianan

**Tasting Notes:** 

An exemplary terroir-driven wine, El León is a limited production Carignan

produced from one of the most unique vineyard sites in Chile. El León was the nickname of a former President of Chile, who once owned the

land on which the vines are planted.

Extremely ripe fruit aromas that reflect the hot vintage, the nose reveals notes of raspberries, while flavors of cassis define the palate. The oak is evident, but is in perfect balance with the fruit. A powerful and alluring wine, with an excellent

An ideal accompaniment to gamey meats, such as wild boar and venison.

Vineyards:

Region: Maule, Chile Name: El León 1.5 hectares Size:

Training Method: Linear

Planting Density: 6,600 vines/hectare

Soil Composition: Granite Elevation: 300 meters Exposure: Eastern & western

Practices: Organic

Winemaking:

Harvest Date: Late March Method: Manual

Pre-fermentation

Container: Stainless steel tanks

Temperature: 8°C Duration: 10 days

**Fermentation** 

Stainless steel tanks Container:

24-26°C Temperature: Duration: 14 days

15 days with periodic pump overs Maceration:

Malolactic: Full Filtered: Yes Fined: Yes

Aging:

Container/Cooperage: Previously-used French oak barriques

Duration: 24 months Bottle-Aging Duration: 6 months

**Technical Data:** 

Alcohol: 14.1% pH: 3.18

Residual Sugar: 3.5 grams/liter 5.5 grams/liter Acidity: Dry Extract: 32.5 grams/liter

**Production Quantity:** 6,000 bottles









