

De Martino

Las Cruces Single Vineyard Old Bush Vines Blend

60% Malbec, 30% Carmenère, 10% Other (field blend)

Tasting Notes:

An exemplary terroir-driven wine, Las Cruces is a limited production wine produced from one of the most unique vineyard sites in Chile.

The previous owner named this vineyard Las Cruces many years ago. It is not known why exactly, but De Martino chose to retain the ninety-plus year old name. An attractive nose that reminds of truffles and black cherries, backed by subtle notes of mint and oak. It is full and rounded on the palate, with a luxurious mouthfeel. The acidity is well balanced and the wine is fresh and appealing, with the black cherry notes reappearing on the finish.

Enjoy with hearty meat and game dishes, particularly venison.

Vineyards:

Region:	Cachapoal, Chile
Name:	Las Cruces
Size:	2.8 hectares
Training Method:	Linear
Planting Density:	7,000 vines/hectare
Soil Composition:	Granite
Elevation:	270 meters
Exposure:	Eastern & western
Practices:	Organic

Winemaking:

Harvest

Date:	Late March
Method:	Manual

Pre-fermentation

Container:	Stainless steel tanks
Temperature:	8°C
Duration:	14 days

Fermentation

Container:	Stainless steel tanks
Temperature:	22-27°C
Duration:	14 days
Maceration:	16 days with periodic pump overs
Malolactic:	Full

Filtered:

Fined:

Yes
Yes

Aging:

Container/Cooperage:	Previously-used French oak barriques
Duration:	24 months
Bottle-Aging Duration:	6 months

Technical Data:

Alcohol:	13.9%
pH:	3.3
Residual Sugar:	2.7 grams/liter
Acidity:	5.8 grams/liter
Dry Extract:	30.6 grams/liter

Production Quantity:

600 cases



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