

De Martino Legado Carmenere

THE FACTS

COUNTRY: Chile

REGION: Maipo Valley

CEPAGE: 100% Carmenere

WINEMAKING: Hand-harvested, native ferment, cold soak, oak aged 10 months

ALCOHOL BY VOLUME: 13.0%

AGING: Aged 10 months in 70% used barrels and 30% large oak foudres

THE STORY

Founded in 1934, De Martino is a fourth-generation, family-run winery redefining Chilean terroir through sustainable farming and traditional methods. Led by Marco Antonio and Sebastián De Martino, the estate sources from diverse regions—from gravel soils in Maipo to ancient bush vines in Itata—to craft pure, expressive wines with a clear sense of place. As pioneers of Carmenere and champions of old-vine heritage, De Martino balances innovation and history across a dynamic portfolio that spans crisp coastal whites to structured reds and field blends—all under the thoughtful hand of winemaker Nicolás Pérez.

THE ADJECTIVES

OVERALL: Polished Carmenere with texture, freshness, and deep flavor

AROMAS / FLAVORS: Blueberries, plum, black pepper, sweet spice, herbal notes

MOUTHFEEL: Soft and rounded with medium body, ripe tannins, and lift

THE SELLING POINTS

Estate-grown Carmenere with vibrant fruit, spice & balance

AWARDS: 91pts Wine Spectator

PAIRINGS: Great with grilled pork, mole, sausage, lentils, or roasted squash

