

De Martino Organic Carmenere

THE FACTS

COUNTRY: Chile

REGION: Maipo Valley

CEPAGE: 100% Carmenere

WINEMAKING: Cold soak, native ferment, aged in used oak and stainless steel

AGING: 6 months in used French oak (50%) and 50% in stainless steel

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: Bright, balanced Carmenere with silky texture & lively spice

AROMAS / FLAVORS: Blackberries, pepper, violet, sweet spice, ripe fruit core

MOUTHFEEL: Silky and medium-bodied with round tannins and fresh acidity

THE SELLING POINTS

Certified organic Carmenere with purity, balance, and spice

PAIRINGS: Pairs with pork shoulder, black bean chili, mole, grilled eggplant

