



GALLARDÍA CINSAULT 2019

Gallardía is a tribute to the coastal vineyards of the Itata Valley located in the southern region of Chile; it is the cradle of the country's viticulture, with vines dating back to 1551. A sustainable agriculture, including dry farming and plugging with horses are practiced in our vineyards.

- **ORIGIN**
Itata Valley-Guarilhue area-only distant from 22 kms from the Pacific Ocean, in Southern Chile. The vineyard is 35 years old. Gobelet trained, dry farmed and planted without rootstock, following the tradition of the region.
- **GRAPE VARIETY**
100% Cinsault.
- **HARVEST DATE**
The grapes for this wine was harvested on the first week of April 2019.
- **WINEMAKING**
After being de stemmed, underwent a very short cold maceration. Alcoholic fermentation is carried by native yeast and total maceration process last for 40 days.
- **SOIL TYPE**
Granite.
- **CLIMATE**
A cool climate region marked influence from the Pacific Ocean. 800-700 mm of rainfall per year allows dry farming.
- **TASTING NOTES**
Bright ruby colour of moderate intensity. Perfumed and fresh aromas of red and dark cherries with a violet note joined by a slight spicy hint. Palate is fresh and intense with ripe red berries, crisp acidity, soft tannins, depth and lingering finish.

Alcohol: 12,5%

Serving Temperature: 15°C

Decanting: Unnecessary.



Gallardía