



**DE MARTINO**

*Old Vine Series*



## DE MARTINO OLD VINE SERIES LAS OLVIDADAS PAÍS - SAN FRANCISCO 2018

### ORIGIN

The Santa Cruz Vineyard in Guarilhue, in the dry inland area of the Itata Valley. The vineyard is located 22 kilometres from the Pacific Ocean and 500 kilometres to the south of Santiago. It is thought to have been planted between 100 and 300 years ago. This is an area of mountains and gentle slopes, with many old vineyards.

### VARIETIES

Field blend: 80% País and 20% San Francisco.

### DENSITY

5,100 plants per hectare.

### SOIL

Granite.

### CLIMATE

Coastal Mediterranean with abundant rainfall.

### HARVEST

The grapes were harvested in the third week of April 2018.

### WINEMAKING

The grapes are put through a "zaranda", a tool made of wood and canes that is used in Itata to separate the stems from the berries. The grapes, along with some stems, fall into the open bins, where they are vinified, using periodic punchdowns. Native yeasts are used. No sulphites are added at any point during the vinification, ageing or bottling process.

### AGEING

In used barrels for 12 months.

### NO. BOTTLES

3,456 of 750 ml. / 50 magnums [1.5 litre].

### TASTING NOTES

This wine is a ruby colour of medium intensity. The nose has an attractive, perfumed character with red fruit, herbal and floral notes. This is a medium-bodied, intensely fruity wine with fresh acidity and textured tannins that contribute grip and tension to the mouth. Long and deep finish.

ALCOHOL: 12.5%

CELLARING RECOMMENDATIONS: This wine could gain greater complexity through bottle-ageing over the next 8-10 years.

SERVING TEMPERATURE: 14°C.

DECANTATION: This is not necessary.

