DE MARTINO



VIEJAS TINAJAS CINSAULT 2016

This wine was fermented and aged in centennial tinajas(amphorae), a tradition originated in the first vineyards of the Itata Valley planted in 1551. The results is a tribute to the first winemakers of the country and to this special terroir.

- ORIGIN
  Coastal Itata region. This wine comes from a vineyard located 22 kilometers from the Pacific Ocean and 450 kilometers south of Santiago in the village of Guarilihüe. It is a mountainous zone with granite soils, gentle hills and old dry farmed vineyards. This vineyard was planted in 1982 , without rootstock, is gobelet trained and dry farmed, following the tradition of the region.
- GRAPE VARIETY
  100% Cinsault.
- DENSITY
  4,440 vines / hectare (1.5 m x 1.5 m).
- SOIL
  Decomposed Granite. The soil is composed of granite deposits from the coastal mountain range formed during the Jurassic period. The mostly loam soils have excellent structure and drainage with 20% clay content; in general, they are poor in organic materials and mainly acid. Quartz is also commonly found in the soils of the region.
- CLIMATE
  Cool Maritime. The climate of the coastal Itata Valley experiences high levels of rainfall concentrated in the winter months with occasional summer rain allowing dry-farming. The Pacific Ocean exerts a cooling influence.
- RAINFALL
  800-850 mm.
- ALTITUDE
  280 m. above sea level.
- HARVEST
  Grapes were hand picked the first week of March 2016.
- WINEMAKING
  The grapes are de-stemmed, but not crushed, before undergoing carbonic maceration with native yeasts in terracotta amphorae. No additives, sullphur or anything else is used. The wine remains in contact with the skins for 25 days before the free-run wine is separated in the press. Then it is again decanted into the amphorae, and aged until malolactic fermentation is completed, at which time the wine is bottled without undergoing filtration.
- NO. BOTTLES
  7,200
- MAGNUMS
  60
- TASTING NOTES
  Bright ruby colour. Shows complex aromatics of sour cherries, orange pell and floral note. The palate is medium bodied with an intense ripe fruit core balanced by a fresh acidity and soft round tannins and a long lingering finish.

Alcohol: 12.5%
Serving temperature: 14ºC



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  100% Cinsault.
- DENSITY
  4,440 vines / hectare (1.5 m x 1.5 m).
- SOIL
  Decomposed Granite.
- CLIMATE
  Cool coastal with a marked influence from the Pacific Ocean.
- HARVEST
  Grapes were hand picked the second week in March 2018.
- WINEMAKING AND AGEING
  The clusters are destemmed and the whole berries are put into amphorae, where they undergo a semi-carbonic-style spontaneous alcoholic fermentation. Later, the free-run and press wine are blended and the wine matures all winter-long in amphorae. In spring, after the malolactic fermentation is complete, the wine is bottled.
- TASTING NOTES
  This violet-coloured wine has a floral and perfumed nose with notes of violets, fresh red and black fruits and spices. In the mouth, it is medium-bodied with fine, smooth tannins, fresh acidity and abundant fruit, accompanied by a long finish.

Alcohol: 12.5%
Serving temperature: 14ºC



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