

Gallardía Cinsault 2016

DE MARTINO, ITATA VALLEY, CHILE



HARVEST & VINTAGE NOTES

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 ploughing with horses are practiced in our vineyards. 100% Cinsault.

ORIGIN: The dry hinterland, Guarilihüe. Vineyard is located 22km from the Pacific and 500km south of Santiago. It is a mountainous zone with granite soils, gentle hills and many old vineyards. This vineyard is 30 yrs old, with Goblet trained, dry farmed vines on their original rootstock.

SOIL: Granite

WINEMAKING: This wine underwent a very short maceration with its skins and then later continued fermentation with native yeasts at 20°C. After being destemmed, the whole grapes are fermented in stainless steel tanks with native yeasts only. Fermentation is produced with no addition of any oenological products (enzymes or external yeast), and with small quantities of sulfur dioxide. Total maceration lasts 40 days, after which the wine was kept in tanks for seven months and then bottled.

CLIMATE: Warm. But thanks to the influence of the Pacific Ocean, it is cooler than in the rest of the Itata Valley.

TASTING NOTES: Violets tones and shallow blue. On the nose is very fresh red cherry. On the palate has high acidity Tannins are more granular. This wine is very easy to drink.



DE MARTINO

EST. 1934

WINEMAKERS: Marcelo Retamal,
Eduardo Jordan

GRAPES: 100% Cinsault

ALCOHOL: 13%

TOTAL ACIDITY: 4.88 g/L

TOTAL SULPHUR: 52 mg/L

RESIDUAL SUGAR: 1.01 g/L

PH: 3.48 g/L

