

# Viejas Tinajas Cinsault 2014

DE MARTINO, ITATA VALLEY, CHILE



## HARVEST & VINTAGE NOTES

This wine preserves a tradition from the Chilean countryside: making wine in terracotta amphorae, aiming to produce the most natural wine possible, with minimal intervention.

**GRAPES & VINES:** Grapes come from 31yr-old Goblet-trained vines that are dry farmed and ungrafted. Vineyard is close to the ocean with a cooler climate to enhance its acidity.

**ORIGIN:** The vineyard is located 22km from the Pacific and 500km south of Santiago. It's a mountainous zone with gentle hills and home of some of the oldest vineyards in Chile.

**SOIL:** Decomposed granite

**WINEMAKING:** Grapes were de-stemmed, fermented in amphorae for 15 days, undergoing carbonic maceration. It stayed in amphorae for malolactic fermentation, then was bottled, unfiltered. No additions were made, except for a small quantity of sulfur dioxide to preserve the wine.

**TASTING NOTES:** Dark violet color, floral bouquet with notes of violets, cherries, blackberries and black fruit. Smooth, taut and fresh on the palate, with great structure and acidity.



**Wine & Spirits**

—Wine & Spirits, June 2015



**Robert Parker**  
WINE ADVOCATE

Luis Gutiérrez, Wine Advocate, 2016



## DE MARTINO

EST. 1934

**WINEMAKERS:** Marcelo Retamal, Eduardo Jordan, Marco Antonio De Martino, and Sebastián De Martino

**GRAPES:** 100% Cinsault

**ALCOHOL:** 13%

**TOTAL ACIDITY:** 4.56 g/L

**TOTAL SULPHUR:** .052 g/L

**RESIDUAL SUGAR:** 1.01 g/L

**PH:** 3.64

