

# Viejas Tinajas Muscat 2015

DE MARTINO, ITATA VALLEY, CHILE



## HARVEST & VINTAGE NOTES

**GRAPES AND VINES:** Vines planted in 1975; Goblet-trained, dry farmed and ungrafted (without using rootstock).

**SOIL:** Descomposed granite

**HARVEST NOTES:** Harvested on the 20th of March; with an average yield of 1.5 kilograms per plant.

**WINEMAKING:** De-stemmed grapes were fermented in amphorae for 15 days, undergoing semi-carbonic maceration. The wine stayed in amphorae with its skins for 6 months. After malolactic fermentation, it was separated from its skins and returned to the amphorae for 6 more months. Bottled without filtering. No artificial enzymes or yeasts were added, except for a small quantity of sulfur dioxide to preserve the wine.

**TASTING NOTES:** A golden amber color. On the nose there are notes of lychee, floral, complimented with hints of lemon, jasmine, orange blossoms, quince, nectar and orange marmalade, as well as floral undertones. Appears at first to be smooth on the palate, but surprises with its personality, acidity and structure, reflective of the grapes' origins.

## Decanter

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## DE MARTINO

EST. 1934

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

**GRAPES:** 100% Muscat

**ALCOHOL:** 13%

**TOTAL ACIDITY:** 4.80 g/L

**TOTAL SULPHUR:** .002 g/L

**RESIDUAL SUGAR:** 1.07 g/L

**ANNUAL PRODUCTION:**  
4,900 x 12/750ml

