

# Gallardía Cinsault 2014

DE MARTINO, ITATA VALLEY, CHILE



## HARVEST & VINTAGE NOTES

Gallardía is a tribute to the coastal vineyards of Itata Valley, the cradle of Chilean viticulture, with vines dating back to 1551.

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

**WINEMAKING:** Very short maceration with skins, then later continued fermentation w/native yeasts at 20°C. After being destemmed, the whole grapes were fermented in stainless tanks with only native yeasts. Fermentation is produced with no addition of any enzymes or external yeast, and with small quantities of sulfur dioxide. Total maceration lasts 40 days. Wine was kept in tanks for seven months, 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:** Pale violet red in color. Intense on the nose, displaying red fruits, raspberry, floral aromas & cherry. Palate is very smooth and with great acidity and once again the raspberry notes appear. A very fresh wine.



## DE MARTINO

EST. 1934

**WINEMAKERS:** Marcelo Retamal,  
Eduardo Jordan

**GRAPES:** 100% Cinsault

**ALCOHOL:** 13%

**TOTAL ACIDITY:** 4.69 g/L

**TOTAL SULPHUR:** 18 mg/L

**RESIDUAL SUGAR:** 1.01 g/L

**PH:** 3.62 g/L



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