

DE MARTINO VIEJAS TINAJAS CINSAULT



100% Cinsault. Fermented and aged in centennial *tinajas* (large clay pots made from Chilean soil), a tradition originating in the first vineyards of the Itata Valley planted in 1551. Dark violet color. A floral bouquet with notes of violets, cherries, blackberries, and black fruit. Smooth, tense, and fresh on the palate with great structure and persistence. Organic.

The grapes are from the Itata Valley, the dry hinterland located in Guariligüe. The vineyard is located 13 miles from the Pacific. It is a mountainous zone with gentle hills and many old vineyards. The soil is made up of granite. The grapes are destemmed and then fermented for 15 days undergoing carbonic maceration. After malolactic fermentation is complete, it is bottled without filtering. No winemaking products (artificial enzymes or yeasts) were added, except for a small quantity of sulfur dioxide to preserve the wine during transport. The result is a tribute to the first winemakers of the country and to this special terroir.

"Wine must have charm and make you smile." - Sebastián De Martino

Pietro De Martino arrived in Chile from Italy in 1934 and began seeking a place that was as unique as the wine he dreamed of making. Isla de Maipo, with its alluvial soils and Mediterranean climate, offered the perfect conditions for making classic wines in a fresh, elegant style. Since then the De Martino family has specialized in creating wines that stand out because of their sense of place, purity, and balance. The fourth generation, headed by brothers Marco Antonio and Sebastián De Martino, are bringing back wine making traditions lost in the current generation by incorporating the traditional wine making practices their grandfather once used. They use sustainable agriculture and traditional fermentation techniques that highlight the high quality of their fruit, which comes from selected parcels throughout Chile. The resulting wines are of great purity with a sense of place and balance. They continue searching for exciting terroirs and old *Tinjas* (large clay pots made from Chilean soil) while polishing their house style.

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Tasting Note:

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Shelf Talker:

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