



The vineyard is 35 years old, and located in the Guarilihue area of the Itata Valley — 22km from the Pacific. It's a mountainous zone with granite soils and gentle hills. Warm with a cooling influence from the Pacific Ocean. This vineyard is 35 years old, with dry farmed vines on their original rootstock. Grapes are destemmed, very short maceration with skins, continued fermentation with native yeasts at controlled temperatures in stainless steel tanks. No enzymes or external yeast is added. Total maceration lasts 40 days. Aged in tanks for 7 months,

"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:

DE MARTINO GALLARDÍA CINSAULT

100% Cinsault. Fresh aromas of red & dark cherries with notes of violets; the palate is fresh with ripe red berries, crisp acidity, soft tannins & a lingering finish. Organic.

Shelf Talker:

