De Martino

De Martino Viejas Tinajas Cinsault is a unique and vibrant expression of Chile's Itata Valley , crafted entirely from Cinsault grapes and honoring the country's ancient winemaking traditions. This wine is notable for its bright red fruit , floral aromatics , and an earthy minerality that captures the essence of the Guarilihue terroir.

DE MARTINO
REINVENTING CHILE

Viejas Tinajas Cinsault 2021

Itata Valley, Chile

Region and Vineyards

The **Itata Valley**, located in southern Chile, is one of the country's oldest wine regions, with vineyards dating back to the 16th century. The grapes for this wine come from the village of **Guarilihue**, situated **22 kilometers from the Pacific Ocean** and characterized by a **cool maritime climate**.

The vineyard, planted in **1982**, is composed of **gobelet-trained vines**, a traditional technique suited to dry-farmed conditions. The soils are predominantly **granite-based** , providing excellent drainage and lending the wine its unique minerality. These conditions, combined with the **coastal influence**, result in grapes with vibrant acidity and concentrated flavors, ideal for crafting expressive and terroir-driven wines.

Winemaking

This wine is a tribute to the winemaking traditions of the Itata Valley, employing **centennial tinajas (amphorae)**, which have been used in the region since the mid-16th century. The grapes are **hand-harvested** and **destemmed**, and the whole berries are placed into amphorae, where they undergo a **semi-carbonic spontaneous fermentation**. This method preserves the bright fruit flavors and delicate aromatics of the Cinsault grape.

After fermentation, the wine is left to mature in amphorae through the winter. The free-run and press wines are blended, and the wine completes malolactic fermentation during the spring before being bottled. This minimal-intervention approach enhances the wine's purity and connection to its historic roots.

Alcohol :13,00 %

Composition: 100% Cinsault

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Tasting Notes

- **Color**: Bright ruby red with medium intensity.
- **Aroma**: High-toned and perfumed, with notes of **red berries**, **citrus peel**, and **violets**, complemented by smoky granite undertones.
- **Palate**: Light-bodied with a lean structure and a core of intense red fruit. Fine-grained tannins and **crisp acidity** provide balance, while the granite-derived minerality adds depth and complexity. The finish is long and lingering, with a touch of savory earthiness.

Did You Know?

The use of **amphorae** for fermentation and aging in this wine reflects a technique that dates back to the earliest winemaking in Chile, starting in **1551**. These traditional vessels, made of terracotta, allow gentle oxygenation, enhancing the wine's purity and preserving its vibrant fruit character.

Wine Pairing Ideas

- **Charcuterie boards with cured meats and hard cheeses**: The wine's acidity and fruit-forward profile cut through the richness of the meats and complement the savory notes of the cheese.
- **Grilled lamb chops with herbs**: The minerality and fine tannins balance the earthy flavors of lamb and fresh herbs.
- **Vegetable ratatouille**: Its bright red fruit and floral notes harmonize with the dish's sweet and savory Mediterranean flavors.
- **Seared tuna with citrus glaze**: The citrus peel aromatics and crisp acidity pair beautifully with the delicate richness of tuna.

92

Robert Parker (RP) : 92 Points (2020)

The 2020 Viejas Tinajas Cinsault was produced with grapes from 35-year-old, ungrafted and dry-farmed vines in Guarilihue in Coelemu. It's from a warmer year and has higher ripeness than in past years, 13% alcohol and mellow acidity. Like in the past, the destemmed but uncrushed grapes underwent a natural carbonic maceration in amphorae without any added products (yeasts or sulfur). The wine spent the winter in those amphorae, and after malolactic, in the spring, it was bottled unfiltered with a little sulfur. The nose mixes wild berries and herbs and is very expressive, and the palate is medium-bodied and balanced with fine-grained tannins and a tasty finish.