

De Martino

A rare field blend born from centuries-old vines , Las Olvidadas revives the ancestral viticulture of Chile's Itata Valley, blending País and San Francisco with purity and restraint.

DE MARTINO
REINVENTING CHILE



Alcohol :13,00 %

Composition: 80% Pais

Las Olvidadas Guarilihue Mezcla Tinta 2021

Itata Valley, Chile

Region and Vineyards

Las Olvidadas originates from the **Santa Cruz vineyard in Guarilihue**, a historic sector of the **Itata Valley**, located 22 km from the Pacific Ocean and 500 km south of Santiago. The region's undulating hills and mountainous terrain are rich in **old dry-farmed bush vines**, many dating back **100 to over 300 years**.

The soils are **weathered granite**, poor in nutrients and well-draining, which encourages low yields and high concentration. The climate is **cool Mediterranean with coastal influence**, marked by generous winter rains and dry summers, producing grapes of fine acidity and moderate alcohol. The vines are densely planted at **5,100 plants/ha**, and cultivation is manual and traditional, without irrigation.

Winemaking

This co-planted vineyard features **80% País and 20% San Francisco**, a nearly forgotten red variety. Grapes are **hand-harvested and destemmed using a traditional zaranda**, a wooden sieve-like tool used locally to separate berries from stems. Some stem inclusion is retained in the ferment.

Fermentation takes place in **open bins** with **no added sulfites**, using only **native yeasts**. The cap is managed through **gentle foot treading** (pisoneos) rather than mechanical punchdowns. After fermentation, the wine is aged for **12 months in used barrels**, without fining, filtering, or any chemical intervention. Bottling is done manually, in small lots—**just 3,456 bottles and 50 magnums** were produced in this vintage.

Tasting Notes

- **Color:** Medium ruby with delicate clarity.
- **Aroma:** Perfumed nose of red berries, wild herbs, and floral notes, with subtle earthy undertones.
- **Palate:** Medium-bodied with juicy red fruit, textured tannins, and vibrant acidity. The granite soils give tension and grip, leading to a long, layered finish.

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Did you know?

The wine's name, **"Las Olvidadas"**, means **"the forgotten ones"**, referring both to the **ancestral grape varieties** and the **centuries-old winemaking traditions** of southern Chile. De Martino's revival of these old-vine field blends represents a broader movement to preserve the country's viticultural heritage.

Wine Pairing Ideas

- **Grilled pork tenderloin with rosemary and pink peppercorns** - The wine's red fruit and herbal lift complement the seasoning and tender meat.
- **Roasted beet and goat cheese salad** - Earthy-sweet beet tones echo the wine's rustic character, while acidity cuts through the richness.
- **Wild mushroom empanadas** - Umami depth and pastry richness pair well with the wine's granitic structure and vibrant lift.
- **Charred eggplant with tahini and pomegranate** - The wine's freshness and floral notes complement the smoky and tangy components.

94

Robert Parker (RP) : 94 Points (2021)

The red blend 2021 Old Vines Series Las Olvidadas was produced with a blend of 80% País and 20% San Francisco from vines in Guarilihue planted in 1905 according to the registry, but some plants can be even older; these are the oldest vines they have in the property. It fermented in 1,000-liter vats with full clusters (100% for the first time) and indigenous yeasts and matured in neutral oak barrels for 14 months. It finished with 13% alcohol and good freshness and mellow acidity. There was an earthy and wild touch when I first put my nose in the glass, hints of smoke and meat but definitely cleaner than the previous vintage. It's a more civilized expression of the wild and characterful, a little rustic but characterful. It has an austere palate with grip and some grainy tannins that call for food. 2,547 bottles were filled in June 2022.