



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



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.

Alcohol :13,00 %

Composition: 80% Pais



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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.



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 Guarilhue 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.

