



# De Martino

De Martino Las Olvidadas is a vibrant and complex field blend of País (80%) and the rare San Francisco (20%), showcasing the unique heritage of Itata Valley, Chile. This wine is light-bodied yet deeply structured, offering a blend of red fruit, floral, and herbal notes.



## Las Olvidadas Guarilhue Mezcla Tinta 2021

Itata Valley, Chile

### Region and Vineyards

The **Itata Valley** is one of Chile's oldest wine regions, renowned for its dry-farmed vineyards and historic varietals. The **De Martino Las Olvidadas** comes from very old vines, planted between **100 and 300 years ago**, in the **Guarilhue sub-region**.

The soils here are a mix of **granite and sandy loam**, providing excellent drainage and imparting a unique minerality to the wine. This region's **Mediterranean climate** features warm days and cool nights, preserving the natural acidity and enhancing the aromatic complexity of the grapes. Dry farming ensures that the vines dig deep into the soil, creating wines of exceptional intensity and character.

### Winemaking

The winemaking process for **Las Olvidadas 2019** honors **traditional methods** passed down through generations in the Itata Valley. The grapes are separated from their stems using a **zaranda**, a wooden and cane tool typical of the region.

Fermentation occurs spontaneously with **native yeasts** in open bins, incorporating some stems to enhance structure and aromatic complexity. The wine undergoes periodic punchdowns to extract flavors gently, avoiding over-extraction. Uniquely, no sulfites are added during the vinification, aging, or bottling processes, allowing the wine to express its natural purity.

Aging takes place in **used French oak barrels** for 12 months, preserving freshness while imparting subtle complexity. This minimal-intervention approach results in a wine with a vibrant personality and a sense of place.

Alcohol :13,00 %

Composition: 80% Pais



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## Tasting Notes

- **Color:** Ruby red with medium intensity.
- **Aroma:** Perfumed and enticing, with aromas of **red berries, dried herbs**, and delicate **floral notes**.
- **Palate:** Medium-bodied, with flavors of **fresh red fruit**, a touch of earthiness, and textured tannins that provide grip and tension. The wine's bright acidity enhances its freshness, leading to a **long, deep finish**.

## Did You Know?

De Martino is celebrated for its pioneering work in Chilean wine. They were the first to identify and export a varietal Carmenere and are known for their commitment to **low-intervention winemaking**. Their focus on **terroir-driven wines** includes over 350 vineyard trials across Chile's diverse regions.

## Wine Pairing Ideas

- **Wild boar or venison:** The wine's herbal and fruity profile complements the richness of game meats.
- **Wood-fired pizzas with mushrooms and herbs:** The fresh acidity and earthy tones pair beautifully with these flavors.
- **Pasta with tomato-based sauces:** Its vibrant red fruit and lively structure balance the acidity of the tomatoes.
- **Aged cheeses:** The wine's texture and complexity enhance the richness of mature cheeses.



### Robert Parker (RP) : 94 Points (2019)

*There is a wild and rustic side to the 2019 Las Olvidadas Mezcla Tinta, even more noticeable in the 2020 I also tasted. It comes from their vineyard in Santa Cruz de Guarilhue where the ancient vines of País and San Francisco vines are intermixed in the field. 2019 was a dry vintage in Itata, but they managed to keep the wine at 13% alcohol and with mellow acidity. The grapes fermented together after being hand destemmed with a zaranda destemmer like the traditional Pipeño wines, without any additions. The wine was put in barrel for malolactic and 18 months of aging. It's perfumed and intriguing, light to medium-bodied and with a strong personality. 4,371 bottles and 50 magnums were filled in October 2020.*

