



**DE MARTINO**  
REINVENTING CHILE



D.O. Secano interior Coelemu  
Itata Valley, CHILE.

## DE MARTINO GALLARDÍA DEL ITATA CINSULT 2014

*Gallardía is a fresh, elegant wine, notable for its enhanced floral character. Its name comes from a bright, daisy-like wild flower which grows naturally in our vineyards, filling them with colour and aroma. Gallardía (bravery in English) pays homage to its name by enduring the harsh climate of the Itata Valley in the south of Chile.*



### ORIGIN

Itata Valley, the dry hinterland located in Guariligüe, in the Coelemu district. The vineyard is located 22 kilometers from the Pacific Ocean and 500 kilometers south of Santiago. It is a mountainous zone with gentle hills and home of some of the oldest vineyards in Chile.



### GEOGRAPHICAL ZONE

Guariligüe, Itata Valley. In attempting to produce the most natural wine possible with minimal intervention, De Martino's winemaking team decided to use the Cinsault grape from the Guariligüe area in Coelemu. Here they still preserve ancient cultivation techniques and incorporate sustainable and traditional methods, including the use of horses as a work tool. This wine comes from a vineyard located 22 kilometers from the Pacific Ocean and 500 kilometers south of Santiago. It is a mountainous zone with granite soils, gentle hills and many old vineyards. This particular vineyard is 30 years old, with Goblet-trained, dry farmed vines that are on their original rootstock. The Cinsault is a grape variety with low acidity and thus we chose a vineyard close to the ocean with a cooler climate to enhance its acidity.



### GRAPE VARIETY

100% Cinsault.



### HARVEST DATE

March 20th, 2014.



### WINEMAKING PROCESS

This wine underwent a very short maceration with its skins and then later continued fermentation with native yeasts at 20°C. After being destemmed, the whole grapes are fermented in stainless steel tanks with native yeasts only. Fermentation is produced with no addition of any oenological products (enzymes or external yeast), and with small quantities of sulfur dioxide. Total maceration lasts 40 days, after which the wine was kept in tanks for seven months and then bottled.



### SOIL TYPE

Decomposed Granite.



### CLIMATE

Cold climate close to the ocean. Most of the growing season specially January and February experienced very favorable weather conditions. These conditions change by mid March with a sharp decrease in the temperatures.



### WINEMAKER'S NOTES

Pale violet red in color, on the nose this wine is intense, displaying red fruits, raspberry, floral aromas and cherry. On the palate it is very smooth and with great acidity and where once again the raspberry notes appear. A very fresh wine.

**Alcohol:** 13%

**Ageing recommendations:** Drink Young

**Serving temperature:** 12 – 13°C

**Serving suggestions:** Consume During Spring - Summer.

**Decanting:** Unnecessary



*Gallardía*  
*del Itata*