



DE MARTINO GALLARDÍA DEL ITATA CINSAULT ROSÉ 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.

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

A pale pink (onion skin) color. The bouquet yields medium-intensity notes of raspberry along with that of delicate cherries. On the palate red fruits and berries appear once more. A fresh wine with great body and great acidity.

Alcohol: 13%

Ageing recommendations: Drink Young Serving temperature: 12 – 13°c

Serving suggestions: Consume During Spring - Summer.

Decanting: Unnecessary

