



DE MARTINO

Old Vine Series



OLD VINE SERIES LAS OLVIDADAS PAÍS - SAN FRANCISCO 2019

Field blends from old vines in dry-farmed vineyards produce some of the most individual and distinctive wines in central-southern Chile. Old Vine Series pays tribute to these small and remote vineyards that we so proudly farm.

ORIGIN

The Santa Cruz Vineyard in Guarilhue, in the dry inland area of the Itata Valley. The vineyard is located 22 kilometres from the Pacific Ocean and 500 kilometres to the south of Santiago. It is thought to have been planted between 100 and 300 years ago. This is an area of mountains and gentle slopes, with many old vineyards.

VARIETIES: Field blend: 80% País and 20% San Francisco.

DENSITY: 5,100 plants per hectare.

SOIL

Granite.

CLIMATE

Coastal Mediterranean with abundant rainfall.

HARVEST

The grapes were harvested on April 16th, 2019.

WINEMAKING

The grapes are put through a "zaranda", a tool made of wood and canes that is used in Itata to separate the stems from the berries. The grapes, along with some stems, fall into the open bins, where they are vinified, using periodic punchdowns. Native yeasts are used. No sulphites are added at any point during the vinification, ageing or bottling process.

AGEING: In used barrels for 12 months.

NO. BOTTLES: 4,700 bottles and 100 magnums produced.

TASTING NOTES

This is a wine with very characteristic aromas of red fruit, herbs and earthy notes typical of these varieties. The palate is medium-bodied with superb fruit intensity, tannins that provide a rugged structure and vibrant acidity. With weight on the mid-palate and a long finish.

ALCOHOL: 13%

CELLARING RECOMMENDATIONS: This wine can be enjoyed now but will become more integrated and complex over the next decade.

SERVING TEMPERATURE: 14°C.

DECANTATION: Not necessary.

