

De Martino

Viejas Tinajas Cinsault

100% Cinsault

Viejas Tinajas revives the ancient tradition of natural winemaking in terracotta clay amphorae. Historically used to store & transport wine, De Martino purchased amphorae of all sizes from around Chile. They minimally intervene throughout the production process. Cinsault grapes are sourced from the mountainous Itata Valley in central Chile, where ancient cultivation techniques are still implemented, to produce this wine.

Tasting Notes:

The ethereal bouquet is bursting with notes of violets, cherries, and black fruit. Smooth, taut, fresh, and light on the palate, this is easy-drinking. Drink young with soft cheeses, seafood, particularly shellfish or sushi, or fresh salads.

Vineyards:

Region:	Coelemu, Itata Valley, Chile
Training Method:	Gobelet
Average Vine Age:	30+ years
Soil Composition:	Decomposed granite rolling hills
Practices:	Dry-farmed, ungrafted, sustainable

Winemaking:

Harvest:	Cinsault is characteristically low in acidity, thus by choosing vineyards a mere 22 km from the Pacific Ocean with a cooler climate to increase the acidity levels. A selective manual harvest takes place in late March.
Fermentation:	After being destemmed, the grapes are fermented in terracotta clay amphorae for 15 days, undergoing carbonic maceration. The wine rested for a few months following in the same vessels undergoing malolactic fermentation. When complete, the wine was bottled, unfiltered. No artificial enzymes or yeasts were added, only a small amount of sulfur dioxide.

Technical Data:

Alcohol:	13.0%
----------	-------



IMPORTER
OF THE YEAR
2014

WINE ENTHUSIAST
WINE STAR
AWARDS

OPICI WINES
25 DE BOER DRIVE GLEN ROCK, NJ
201.689.3256
WWW.OPICIWINES.COM



FACT SHEET