Viejas Tinajas Muscat 2017

DE MARTINO, ITATA VALLEY, CHILE

HARVEST & VINTAGE NOTES

Vines were planted in 1975. They are goblet-trained, dry farmed and ungrafted (without using rootstock), in soils of descomposed granite.

Grapes were harvested on the 20th of March, with an average yield of 1.5 kilograms per plant. They were de-stemmed, then fermented in amphorae for 15 days, undergoing semi-carbonic maceration. The wine stayed in amphorae with its skins for 6 months. After malolactic fermentation, it was separated from its skins and returned to the amphorae for 6 more months, then bottled without filtering. No artificial enzymes or yeasts were added, except for a small quantity of sulfur dioxide to preserve the wine.

This Muscat displays an attractive, golden, amber color. It has aromas of lychee and white flower blossom that are complemented with notes of jasmine and orange peel. The palate is dry with fresh acidity, joined by an intense fruit core and an attractive tannic grip. It has depth and a long lingering finish. This wine will improve with further aging of 8-10 years.

DE MARTINO

EST. 1934

WINEMAKERS: Marcelo Retamal, Eduardo Jordan, Marco Antonio De Martino, and Sebastián De Martino

GRAPES: 100% Muscat of Alexandria

ALCOHOL: 13%

TOTAL ACIDITY: 6.6 g/L

TOTAL SULPHUR: .019 g/L

RESIDUAL SUGAR: 1.15 g/L

pH: 3.6

SUSTAINABILITY CERTIFICATIONS: Wines of Chile Sustainble Certificate