

De Martino Viejas Tinajas

Viejas Tinajas Muscat 2020



TASTING NOTE

This wine is aromatic and intense with great volume in the mouth and achieves a balance between the fresh acidity and the texture contributed by 6 months' maceration with the skins. Vinification in amphorae contributes rich texture to the palate and results in a wine with tension, volume and smoothness. Ageing potential of around 10 years.

VITICULTURE

De Martino, pioneers of Chilean wine, led by revered winemaker Marcel Retamal, reshaped the scene in 2011. They embraced indigenous yeasts, earlier harvest, and minimal oak. Voted 'winery of the year,' they craft diverse wines from unique terroirs and varietals, including the homage Viejas Tinajas from old vines in Itata, reflecting ancestral methods.

VINIFICATION

Grapes destemmed, fermented in 'viejas tinajas' (terracotta amphorae) with native yeasts. 6 months skin contact, MLF. Aged 6 months in another 'tinaja'. No fining, filtering, or added sulphites.

FOOD MATCHING

Mature cheeses, charcuterie, or simply amazing on its own.

SIZE	75cl
VINTAGE	2020
ABV	12.5%
GRAPE VARIETIES	Muscat of Alexandria (100%)
CLOSURE	Natural Cork
SKU CODE	J4396120
EXPRESSION	White, Aromatic and Dry
COUNTRY	Chile
REGION	Itata Valley
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.49
TOTAL ACIDITY	6.66g/l Tartaric
RESIDUAL SUGAR	1.01g/l
SKU	J4396120