

# De Martino Viejas Tinajas Blanco

## THE FACTS

COUNTRY: Chile

REGION: South (Chile)

APPELLATION: Itata

CEPAGE: 100% Muscat of Alexandria

WINEMAKING: Native ferment in amphorae, 5 months on skins, unfiltered

AGING: Aged 9 months in clay amphorae, no oak, unfiltered



## THE STORY

Founded in 1934, De Martino is a fourth-generation, family-run winery redefining Chilean terroir through sustainable farming and traditional methods. Led by Marco Antonio and Sebastián De Martino, the estate sources from diverse regions—from gravel soils in Maipo to ancient bush vines in Itata—to craft pure, expressive wines with a clear sense of place. As pioneers of Carmenere and champions of old-vine heritage, De Martino balances innovation and history across a dynamic portfolio that spans crisp coastal whites to structured reds and field blends—all under the thoughtful hand of winemaker Nicolás Pérez.

## THE ADJECTIVES

**OVERALL:** Textured, floral orange wine w/ freshness & stony minerality

**AROMAS / FLAVORS:** Orange blossom, grape skin, honey, chamomile, wet stone, citrus

**MOUTHFEEL:** Broad, rich, and layered with grip, acidity, and length

## THE SELLING POINTS

Skin-contact Moscatel from amphorae and old bush vines

**AWARDS:** 95pts James Suckling

**PAIRINGS:** Pair with tagine, grilled octopus, squash curry, or salty cheese

