

Gustavo Martinez 'Kilako' 2019

Producer: Gustavo Martinez

Provenance: Florida, Bio Bio - legally classified as Itata

Farming: Organic - dry farmed

Grape(s): 100% Moscatel

Vineyard: 25 year old, dry farmed vineyard with granitic soils in the coastal range at 350 m elevation, 15-18 km from the Pacific.

Fermentation/ Aging: manually destemmed with zaranda into steel tank for two weeks of fermentation on skins. Macerated an additional week before pressing into steel tanks for 2 months aging. Racked to French oak for 3-4 months and then again to steel just before bottling.

Fining/ Filtration: none

Sulfite: 30 ppm at bottling

Misc: Confusingly, Florida is administratively and geographically part of Bio Bio but is considered to be part of the Itata DO because of the granitic soils.



The Producer

Winemaker Gustavo Martinez is a negociant working with a network of historic, mom 'n pop vineyards across Itata valley. He built his connections during his time as a technical advisor for winegrowers funded through a government program in 2008. After working with French ex-pat and Chilean wine terroirist Louis-Antoine Luyt in 2013 and 2014, Gustavo launched his own winery in 2015, making characterful single vineyard, single varietal wines using a process he calls the 'pipeno method.' Like Swick wines, Gustavo produces wines that show their vineyard and varietal most clearly by adhering to a predictable cellar strategy that highlights sourcing variations over winemaking techniques. What started with a pilot vintage of 700 liters in 2015 has grown to 8,000 liters in 2020.

The Vineyard

'Kilako' takes its name from the area of Quilaco in Florida where the 1 hectare vineyard is located. Quilaco is a stronghold for Alexnadian Muscat accounting for 85% of the plantings. There are very few young people in the area and the couple that farms the vineyard and has lived their whole life there are some of the youngest in the area in their mid 40's, early 50's. The dry farmed vineyard is 25 years old with granitic soils at a 350 m elevation in Chile's coastal range some 15-18 km from the Pacific which imbues a maritime element in the wine.

The Cellar

Gustavo's winemaking is consistent across his wines. Hand harvested grapes are hand destemmed using the traditional Zaranda into stainless steel tanks for spontaneous fermentation typically lasting two weeks. The base wine macerates with the skins for an additional week before firm pressing to pull additional phenolic character with an old-fashioned, manual basket press into steel tanks for 2 months aging before racking into French oak barrel for an additional 3-4 months. The Martinez wines are never filtered or fined, cleaned only by 3-4 rackings per year and natural decanting. 30ppm sulfite is added at bottling.

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