

Gustavo Martinez 'Korinta' 2019

Producer: Gustavo Martinez

Provenance: Florida, Bio Bio - legally classified as Itata

Farming: Organic - dry farmed

Grape(s): 100% Corinto (Chasselas)

Vineyard: 2 little vineyards totalling 0.5 ha on two slopes with 25 year old vines grown by an old woman and her son. Granitic soils, 350 m elevation, 15-18 km from the coastline.

Fermentation/ Aging: manually destemmed with zaranda into steel tank for two weeks of fermentation on skins. Macerated for 7 months in steel then transferred to French oak barrel *with* the skins for an additional 3 months aging before bottling.

Fining/ Filtration: none

Sulfite: 30 ppm added 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

2019 marks Gustavo's first forray with Chasselas. Called 'Corinto' locally on account of the red-purple hue of the season's first leaves, the variety is usually coplanted and blended or cofermented with the Alexandrian Moscatel that dominates the town of Quilaco. Gustavo makes single vineyard, single varietal wines so it took him a moment to figure out a sourcing solution but eventually he was able to track down the only such vineyard in Florida. The 0.5 ha vineyard is composed of two parcels of 20+ year old Chasselas vines on adjacent, high slopes surrounded by Moscatel vineyards and farmed by an old woman and her son. Granitic soils at about 350m elevation, 15-18 km from the coastline which imparts a strong Pacific influence on the vineyard.

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. Usually, Gustavo leaves the skins for an additional week but with 'Korinta' he macerates with skins for 7 months in steel before transfer to French oak barrels *with the skins* for an additional three months aging. The Martinez wines are never filtered or fined, cleaned only by 3-4 rackings per year and natural decanting. 30 ppm sulfite is added at bottling. 900 bottles produced.

For more email info@OlmsteadWine.com

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