



GALLARDÍA CINSAULT 2025

Gallardía is a tribute to the coastal vineyards of the Itata Valley located in the southern region of Chile; it is the cradle of the country's viticulture, with vines dating back to 1551. A sustainable agriculture, including dry farming and ploughing with horses are practiced in our vineyards.



ORIGIN

Guarilhue, in the Itata Valley, only 22 kms. from the Pacific Ocean, in Southern Chile. The vineyard is 35 years old. Gobelet trained, dry farmed and planted without rootstock, following the traditions of the region.

VARIETIES

100% Cinsault.

SOIL

Granite.

CLIMATE

A cool climate region that is influenced by the proximity of the Pacific Ocean. 800-850 mm of rainfall per year allows dry farming.

HARVEST

The grapes were handpicked during the last week of March.

WINEMAKING

The grapes are destemmed and cold macerated for 3 days. Fermentation takes place with unselected yeasts at 20-22°C and then the wine is racked into barrels over 10 years old, without post-fermentation maceration, where it is kept for 6 months.

TASTING NOTES

A vibrant ruby red in the glass, this Cinsault reveals an enticing bouquet of fresh red berries, dark cherries, and subtle violet notes. Medium-bodied, it showcases rich fruit flavors balanced by lively acidity and refined, fine-grained tannins, adding both texture and complexity. The finish is long, graceful, and lingering.



Alcohol:
13%



Cellaring recommendation:
This wine is ready to drink now.



Decanting:
Not necessary.



Serving temperature:
15°C