

Legado Reserve Carmenerre 2015

DE MARTINO, MAIPO VALLEY, CHILE



HARVEST & VINTAGE NOTES

ORIGIN: From 2 vineyards in Maipo Valley: one in the Isla de Maipo area on a Quarternary alluvial terrace; one in the foothills of the Coastal Mountain Range, with an abundance of unaltered, angular volcanic rock. The vineyards use the traditional trellis method, with a double Guyot and ungrafted vines.

HARVEST: last week of April

AGING: Aged for 24 months in old French oak, with the aim of ensuring that the aromas and tastes from the wood are not transferred to the wine and thus do not mask the characteristics typical of its terroir.

CLIMATE: Mediterranean with ocean influence

WINEMAKER'S NOTES: Dark red color with violets tints. Medium intensity on the nose, with aromas of red fruits, spices, black pepper and licorice. On the palate it is balanced, well structured, with dark chocolate, licorice again, juicy, firm tannins. Long finish.



DE MARTINO

EST. 1934

WINEMAKERS: Marcelo Retamal, Eduardo Jordan, Marco Antonio De Martino, Sebastián De Martino

GRAPES: 100% Carmenère planted between 1992 and 1998

ALCOHOL: 13.5%

TOTAL ACIDITY: 4.8 g/L

pH: 3.61

TOTAL SULPHUR: 6.3 mg/L

RESIDUAL SUGAR: 2.32 g/L

ANNUAL PRODUCTION:
5,833 x 12/750ml

