

Legado Reserve Carmenerre 2014

DE MARTINO, MAIPO VALLEY, CHILE



HARVEST & VINTAGE NOTES

ORIGIN: Grapes from 2 vineyards in Maipo Valley: one in the Isla de Maipo area and the other is in the foothills of the Coastal Mountain Range. The Isla de Maipo vineyard is located on a Quarternary alluvial terrace, while the vineyard in the foothills of the Coastal Mountain Range is mainly a place with an abundance of unaltered, angular volcanic rock. The vineyards use the traditional trellis method, with a double Guyot and ungrafted vines.

HARVEST:

Harvest began April 25th, avg yield of 1.6 Kg per vine.

AGING: The wine is aged for 16 months in old French oak barrels, 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.

SOIL: Alluvial gravel soils

CLIMATE: Mediterranean with ocean influence

WINEMAKERS: Marcelo Retamal, Eduardo Jordan & De Martino Brothers

WINEMAKER'S NOTES: Intense and complex aromatics of spice, black pepper, dark berries and plums. Palate is rich and soft textured with soft, silky tannins that lead to a long lingering finish. It has elegance and freshness combined with depth and intensity, being complex but very approachable due to its ripe and round body. It is ready to drink but can benefit from further aging.



DE MARTINO

EST. 1934

GRAPES: 100% Carmenère planted between 1992 and 1998

ALCOHOL: 13.5%

TOTAL ACIDITY: 4.8 g/L

TOTAL SULPHUR: 8.5 mg/L

RESIDUAL SUGAR: 1.54 g/L

