



DE MARTINO
REINVENTING CHILE



Maipo Valley, CHILE.

DE MARTINO LEGADO CARMENÈRE 2008

The Legado range is the result of a desire to express the typical character of Chile's most outstanding producing valleys. The expression of origin in the Legado wines is achieved by working with different vineyards from the same producing Valley, which sometimes can have different, complementary characteristics. This results in wines of unique character, from the most renowned producing areas of Chile.

Carmenère is Chile's flagship variety. The De Martino's have been the main developers and specialists since they were the first Chilean winery to officially bottle and export Carmenère wine.

• ORIGIN/

Maipo Valley

SOIL/

This wine is the result of a mixture of grapes from colluvial soil and alluvial soil. The grapes from colluvial soil give the wine a powerful and intense nose, while those from the alluvial soil give it freshness and elegance.

CLIMATE/

Warm climate.

HARVEST/

The harvest took place the first week of May.

GRAPE VARIETIES/

100% Carmenère.

AGING/

12 months in French oak barrels.

WINEMAKER'S NOTE/

Deep purple in the glass, the nose is intense, clean and fresh.

Voluptuous, round, velvety, elegant and well-balanced palate with a tasty finish. The white pepper and spice notes are well balanced with fresh red fruit aromas, giving real elegance to the wine.

Cellaring Recommendations: Excellent for 4 years ageing.

Serving Temperature: 16° - 18°C.

Serving Suggestions: Excellent for accompanying any lamb or wild boar meal, as well as mature cheeses.

Decantation: Recommended.

