



DE MARTINO

EST. 1934



LEGADO SAUVIGNON BLANC SEMILLÓN 2021

Our Legado wines come from selected plots of land in vineyards with extraordinary characteristics. These wines reflect the essence of their regions of origin and stand out because of their great intensity, character and elegance.

- **ORIGIN**

Isla de Maipo, Maipo Valley.

- **VARIETY**

50% Sauvignon Blanc, 50% Semillón.

- **DATE OF HARVEST**

The grapes were harvested in the final week of February 2021.

- **WINEMAKING**

The two varieties underwent different vinification processes. The Sauvignon Blanc grapes were harvested, destemmed and pressed and the must was protected from oxidation at all times. The fermentation took place with native yeasts in stainless steel tanks at a temperature of between 13.5°C and 15°C. It was then left for 3 months prior to blending. The Semillón was harvested and whole-cluster pressed without being protected from oxidation. The must was fermented with its native yeasts in neutral, old oak barrels and then underwent oxidative barrel-ageing for 3 months, during which partial malolactic fermentation occurred. Then the blend was made and it aged for 6 months in neutral old barrels. The wine was lightly filtered and bottled.

- **TYPE OF SOIL**

Alluvial.

- **CLIMATE**

Temperate Mediterranean.

- **TASTING NOTES**

This straw-coloured wine is aromatically complex with notes of ripe citrus fruit, fresh herbs and wet stones. In the mouth, it has a smooth, broad texture lent by the Sémillon, along with fruit intensity that is perfectly balanced with the firm acidity that refreshes the palate at all times. With its long, harmonious finish, this wine reveals the potential of this part of the Maipo Valley for Bordeaux white varieties.

ALCOHOL: 13%

CELLARING RECOMMENDATION: 12-15 years.

SERVING TEMPERATURE: 12°C-14°C

DECANTING: This is not necessary.

