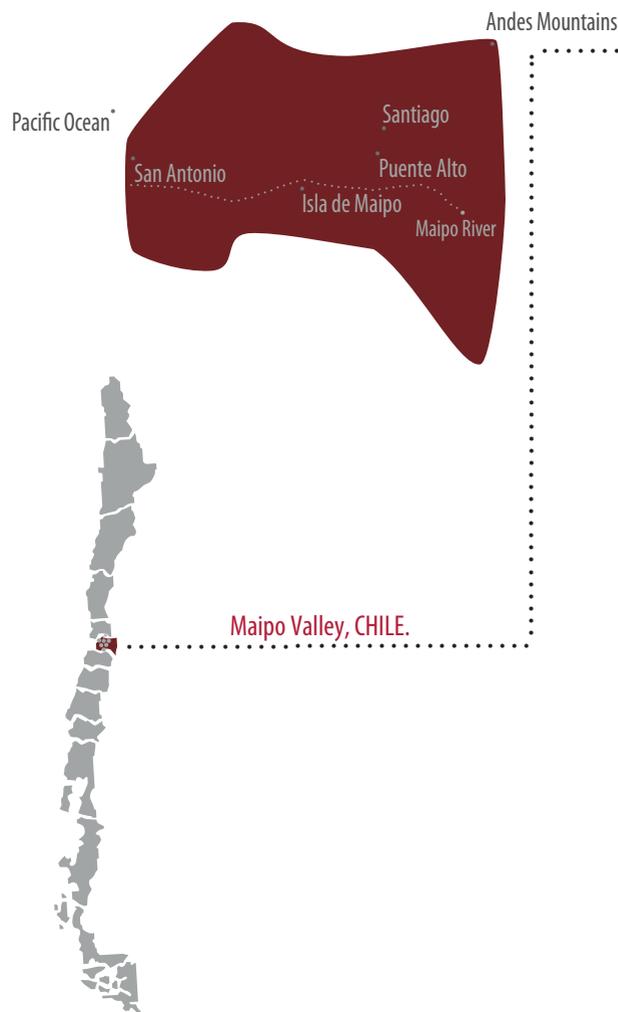




DE MARTINO
REINVENTING CHILE



LEGADO RESERVA CARMENERE 2013

The Legado Reserva range, produced in the most renowned valleys in Chile, uses grapes which can come from one or more vineyard from the same destination of origin. Through this range, we look to express the essence and individual characteristics which give each label a unique sense of origin. Legado Reserva is fermented using only native yeast and wine additives are scarcely used during the fermentation process, just small amounts of sulfur dioxide. The wine was aged 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.



ORIGIN

Legado Reserva Carmenère is produced with grapes from two different vineyards in the Maipo Valley: one in the Isla de Maipo area and the other located in the foothills of the Coastal Mountain Range. The Isla de Maipo vineyard is located on a Quaternary 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.



VARIETIES

100% Carmenère planted between 1992 and 1998. The vineyards use the traditional trellis method, with a double Guyot and ungrafted vines.



HARVEST

The grapes were harvested from April 25th, with an average yield of 1.6 Kg per vine.



AGEING

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. Bottling is carried out using lightweight bottles made from recycled material.



SOIL

The Isla de Maipo vineyard has alluvial soil with rocks and pebbles. On the other hand, the Coastal Mountain Range vineyard features a soil with an abundance of rocks at depth. Both allow for a good rooting depth.



CLIMATE

Mild to warm climate. 2013 vintage was very fresh and with absence of rain during the summer months.



WINEMAKER'S NOTES

The 2013 vintage of our Legado Carmenere displays a red color with violet hues. Medium intensity on the nose, with aromas of red fruits, spices and black pepper. On the palate it is balanced with some tobacco and spices hints, and a great acidity. Long finish.

Alcohol: 13.5%

Cellaring Recommendations: Excellent for 4 years ageing.

Service Temperature: 16 – 18°C

Decantation: Not necessary.



Legado