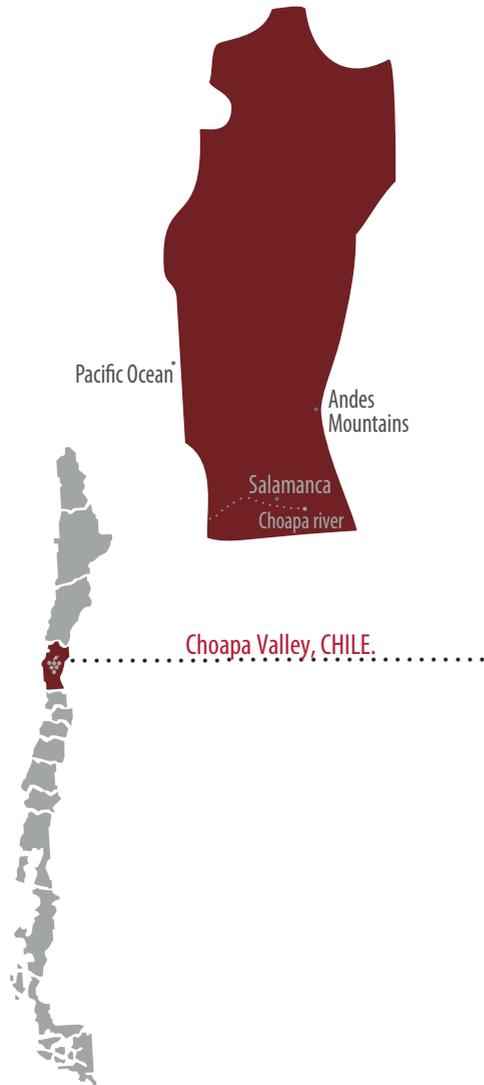




DE MARTINO
REINVENTING CHILE



LEGADO SYRAH 2011

The Legado 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

Choapa Valley.



VARIETIES

100% Syrah planted in 2000. The vineyard use the traditional trellis method, with a double Guyot and ungrafted vines.



HARVEST

The grapes were harvested between the 20nd and 25th of March, with an average yield of 1.8 Kg per vine.



AGEING

The wine is aged for 14 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

Soil profile containing a significant amount of unbroken, angular rock and allowing a good rooting depth.



CLIMATE

The Choapa Valley, located in the North of Chile, has a dry climate with an average annual rainfall of less than 200mm. The vineyard which produces the Legado Reserva Syrah is located in the Andes Mountain Range, 825m above sea level. 2011 was a normal year for spring bud break, with lower than average rainfall for the area and lower than average summer temperatures. It was a very good year for producing fresh fruit, with good acidity, thus making for a very good dinner wine.



WINEMAKER'S NOTES

Fresh with moderate alcohol content, this is a perfect wine for accompany food. The nose is austere, with blackberry and cherry notes. A smooth, fresh and linear palate typical of wines from the Choapa Valley.

Alcohol: 13.5%

Cellaring Recommendations: Drink within the next 6 years.

Service Temperature: 16 – 18°C

Serving Suggestions: Excellent with all types of red meat.

Decantation: Not necessary



Legado