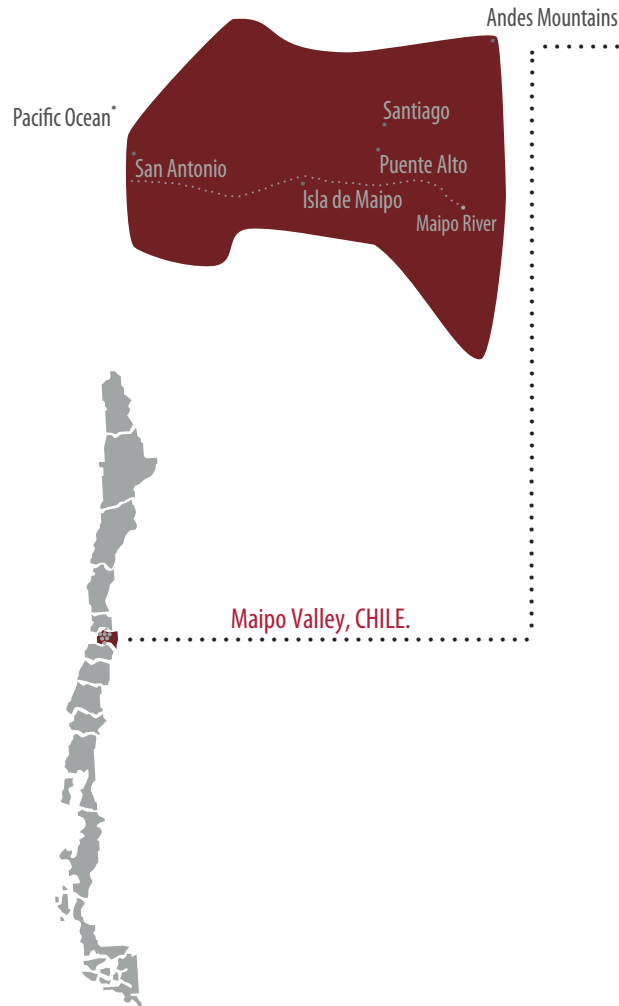




DE MARTINO

REINVENTING CHILE



LEGADO RESERVA MERLOT 2013

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

Maipo Valley. The vineyard is located in the foothills of a mountain that is part of the Coastal Mountain Range in the Maipo Valley.



VARIETIES

85% Merlot and 15% Cabernet Franc planted between 1998 and 2000. The vineyards use the traditional trellis method, with a double Guyot and ungrafted vines.



HARVEST

The grapes were harvested between March 12th and 13th, 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.



SOIL

This vineyard has abundance of unaltered volcanic rock at depth, allowing the roots to grow quite deep. The soil also has high levels of clay, which allows a higher humidity retention and avoids and early dehydration of the vines.



CLIMATE

2013 was a year with summer temperatures similar than an average year. It is important to note that this vineyard, located in the mountains, receives fewer hours of sunlight as the sun rises later and sets earlier than usual. There is a shadowing effect which helps this grape reach its maximum potential. Average annual rainfall in the Maipo Valley: 427mm.



WINEMAKER'S NOTES

This wine is fresh, with moderate alcohol content and ideal for accompanying meals. The nose is austere, with blackcurrant and raspberry notes. The palate is very linear, easy to drink, and fresh.

Alcohol: 13.5%

Cellaring Recommendations: Drink within the next 10 years.

Service Temperature: 16 – 18°C

Decantation: Suggested.



Legado