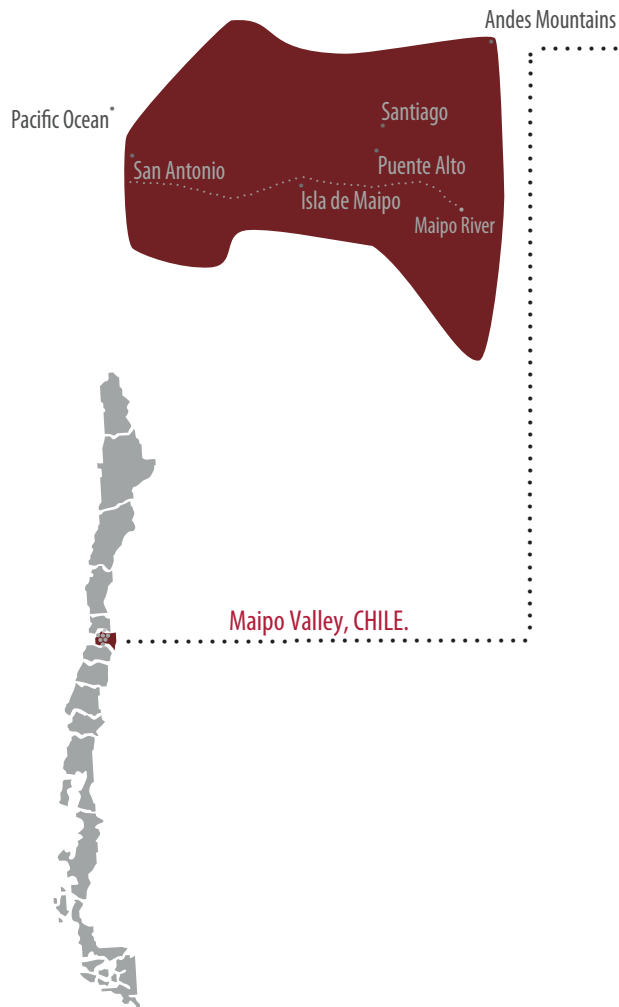




DE MARTINO
REINVENTING CHILE



LEGADO RESERVA CABERNET SAUVIGNON 2012

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 Cabernet Sauvignon 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.



VARIETIES

100% Cabernet Sauvignon.



HARVEST

The grapes were harvested between March 12th and April 3rd.



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

This wine is the result of a mixture of grapes from colluvial soil with the addition of Cabernet Sauvignon from 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

Mild to warm climate. 2012 vintage was slightly warmer than an average year.



WINEMAKER'S NOTES

Bright ruby red in colour. An intense nose of raspberry and red fruits. A full-bodied wine with firm, ripe tannins, well-balanced acidity and a long, pleasant finish.

Alcohol: 13.5%

Cellaring Recommendations: Excellent for 10 years ageing.

Service Temperature: 16 – 18°C

Decantation: Not necessary.



Legado