



# DE MARTINO

EST. 1934



## LEGADO CABERNET SAUVIGNON

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

- **ORIGIN**

This wine comes from our vineyard in Isla De Maipo in the heart of the Maipo Valley. The vineyard is planted on an alluvial terrace with gravel soils that suit this variety perfectly.

- **VARIETY**

100% Cabernet Sauvignon.

- **DATE OF HARVEST**

The grapes were manually harvested during first week of March, 2020.

- **WINEMAKING AND AGEING**

After selection in the vineyard, the grapes are destemmed and sorted before being transferred to stainless steel tanks, where they underwent a cold maceration prior to a spontaneous fermentation with native yeasts. After 10 days of post fermentation maceration and when malolactic fermentation has been completed the wine is racked to used French barriques for ageing for 12 months. This wine is not fined and is only lightly filtered prior to bottling.

- **SOIL**

Alluvial terrace formed by gravel soils.

- **CLIMATE**

Mediterranean, moderated by the influence of the Pacific Ocean.

- **TASTING NOTES**

This wine shows a lively violet color complemented with fresh and ripe aromas of cassis and floral to violets complemented by notes of tobacco leaf and graphite. The palate is medium bodied with an intense ripe fruit core balanced by very fine tannins, fresh acidity and a long finish. Overall a classic example of Maipo Cabernet Sauvignon in a more restrained and elegant style that will develop for the next 15 years.

ALCOHOL: 13,5%

**CELLARING RECOMMENDATION:** This wine is ready to drink now but will gain complexity with further ageing during the next 15 years.

**SERVING TEMPERATURE:** 16°C - 18°C

**DECANTATION:** Not necessary.

