



DE MARTINO

EST. 1934

LEGADO RESERVA CHARDONNAY 2015

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

Limarí Valley.

VARIETIES

100% Chardonnay planted in 1997. The vineyard uses the traditional trellis method, with 3.300 plants per hectare of ungrafted vines.

HARVEST

The grapes were harvested during the second week of March.

AGEING

Aging is carried out in a french oak barrels, wich are 4-15 years old.

CLIMATE

Cool coastal climate.

WINEMAKER'S NOTES

Pale yellow color. The nose is intense, with notes of almond, hazelnut, in the mouth it is full of very good volume and acidity. Final half long and with a saline finish.

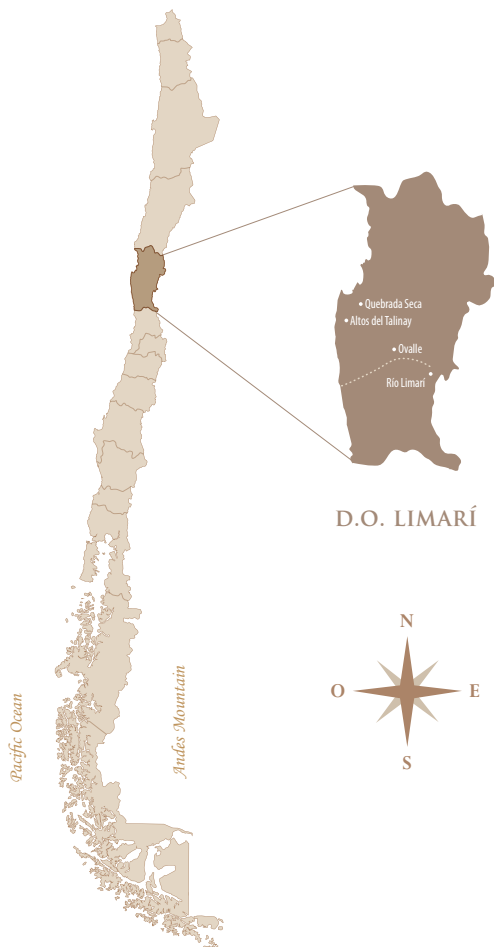
Alcohol: 14% vol.

Cellaring Recommendations: Enjoy now or within the next 10 years.

Service Temperature: 12 – 13°C.

Serving Suggestions: Excellent with pasta, chicken and lobster or other creamy preparations. It is also a good option to enjoy it alone.

Decantation: Not necessary.



Legado