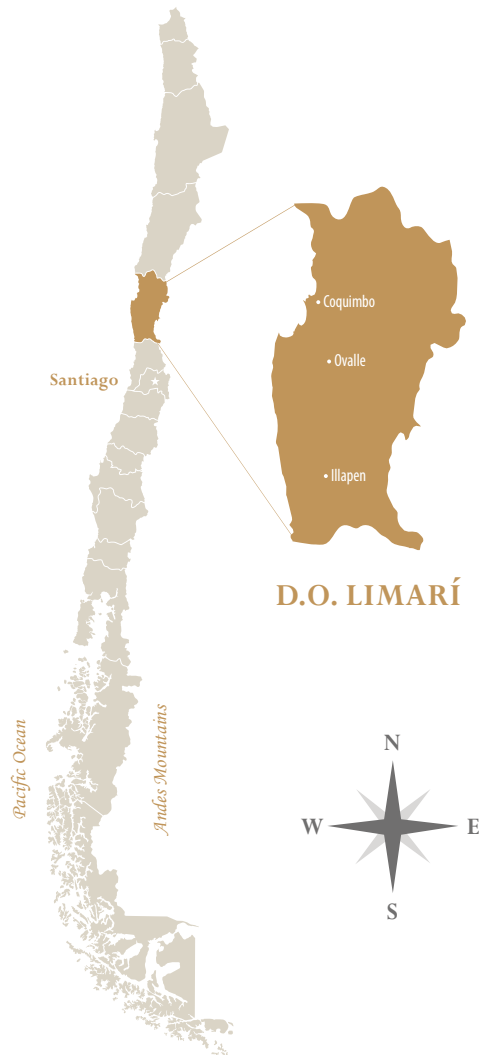




DE MARTINO

EST. 1934



DE MARTINO LEGADO RESERVA CHARDONNAY 2017

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.

- **ORIGIN**

Limari Valley.

- **VARIETIES**

100% Chardonnay planted in 2005. The vineyard has a VSP trellis method, with 5.000 plants per hectare of un-grafted vines.

- **HARVEST**

The grapes were hand harvested during the first and second week of February.

- **SOIL**

Clay / limestone soils.

- **CLIMATE**

Cool coastal climate.

- **WINEMAKING**

Grapes are destemmed and lightly pressed avoiding extraction of bitter phenolic characteristics. The juice is left to settle and then racked to used French oak barrels (228 lts) where alcoholic fermentation is carried out with ambient yeast at temperatures that range from 18C to 22 C. Minimum battonage and partial malolactic fermentation (30%). The wine is aged for a total of 12 months in neutral oak.

- **TASTING NOTES**

Yellow straw color. Fresh aromas of ripe citrus and stone fruits are combined with mineral salty note. Palate is medium bodied and soft textured with intensity of fruit balanced by fresh acidity and moderate alcohol. Has a long finish with a lingering salty tang.

ALCOHOL: 13.5%

