



# DE MARTINO

EST. 1934



## DE MARTINO LEGADO RESERVA CABERNET SAUVIGNON 2016

*Founded in 1934, the De Martino winery has specialized, for four generations, in creating wines that are a faithful reflection of their origin, from selected parcels throughout Chile. Wines of great purity, with a sense of place and balance are a consequence of sustainable agriculture and traditional fermentation techniques. Legado Reserva comes from selected parcels and vineyards established in prestigious regions. The wines are distinguished by their intensity, character and aging potential.*

- **ORIGIN**

Maipo Valley.

- **VARIETY**

100% Cabernet Sauvignon.

- **HARVEST DATE**

Grapes were harvested in three different dates: third week of March, first and second week of April, 2016.

- **WINEMAKING AND AGING**

100% destemmed. Spontaneous fermentation in stainless steel followed by 5 days of maceration, malolactic fermentation completed in tank. Aged for 12 months in used french barriques.

- **TYPE OF SOIL**

Alluvial soils (gravel).

- **CLIMATE**

Mild Mediterranean climate influenced by the Pacific Ocean.

- **TASTING NOTES**

This Cabernet Sauvignon presents classic aromas of blackcurrants, blueberries and violets combined with tobacco leaves and cedar notes. Shows great fruit intensity, with mid palate weight backed by fresh acidity and ripe, fine grained tannins and a lingering finish.

ALCOHOL: 13%

CELLARING RECOMMENDATION: Can be enjoyed now but has enough structure to gain further complexity for 8-10 years.

SERVING TEMPERATURE: 16°C - 18°C.

DECANTATION: Not necessary.





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## DE MARTINO LEGADO RESERVA CABERNET SAUVIGNON 2017

*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 is from a vineyard in Isla De Maipo in the heart of the Maipo Valley. The vineyard is planted on an alluvial terrace with abundant gravel, which makes it particularly ideal for this variety.

### • VARIETY

100% Cabernet Sauvignon planted between 1992 and 1998.

### • DATE OF HARVEST

The grapes were manually harvested from the third week of March 2017 and the average yield was 1.5 kg per vine.

### • WINEMAKING AND AGEING

After selection and destemming, the grapes were transferred to tanks, where they underwent a cold maceration prior to fermentation with their native yeasts. The wine was aged for 15 months in used French oak barrels in order to draw out the wine's inherent characteristics.

### • TYPE OF SOIL

Alluvial terrace with abundant amounts of gravel.

### • CLIMATE

Mediterranean, moderated by the influence of the Pacific Ocean.

### • TASTING NOTES

This wine is a lively violet colour. The nose is very fresh, with lots of red fruit and cassis accompanied by notes of tobacco leaf, cedar and violets. In the mouth, it is medium-bodied and intense with very fine tannins, complemented by ripe fruit, fresh acidity and a long finish.

ALCOHOL: 13%

CELLARING RECOMMENDATION: This wine is ready to drink now but will increase in complexity if stored for up to 10 years.

SERVING TEMPERATURE: 16°C - 18°C.

DECANTING: This is not necessary.





# DE MARTINO

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## DE MARTINO LEGADO RESERVA CABERNET SAUVIGNON 2018

*Our Legado wines come from selected parcels 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 a 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 planted between 1992 and 1998.

### • DATE OF HARVEST

The grapes were manually harvested during the third week of March 2018 and the average yield was 1.5 kg per vine.

### • 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.

### • TYPE OF 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. The fresh and ripe aromas of blueberry and cassis are complemented by notes of tobacco leaf, graphite and violets. The palate is medium bodied with an intense ripe fruit core balanced by very fine tannins, fresh acidity and a long finish.

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:** 16-18°C.

**DECANTING:** This is not necessary.

