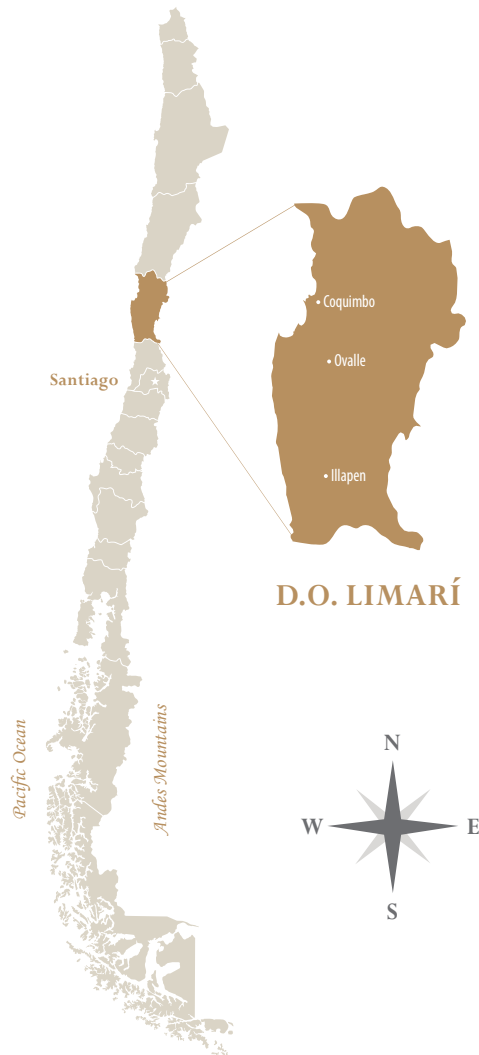




DE MARTINO

EST. 1934



DE MARTINO LEGADO RESERVA PINOT NOIR 2019

Since 1934 and for over four generations, our family has specialised in producing wines that are noted for their sense of place, purity and balance. With this in mind, we carry out sustainable vine growing practices and traditional winemaking methods to achieve wines that represent us as well as their vineyards. Legado Reserva comes from selected parcels and vineyards established in prestigious regions. The wines are distinguished by their intensity, character and aging potential.

- **ORIGIN**

Coastal Limarí Valley, 20 kms distance from the Pacific Ocean.

- **VARIETIES**

100% Pinot Noir planted without rootstock. The vineyard is 20 years old, VSP trellised and Guyot pruned.

- **CLIMATE**

Cool maritime climate strongly influenced by the proximity of the Pacific Ocean.

- **SOIL**

Limestone soils composed of clay with a high percentage of calcium carbonate.

- **HARVEST**

The grapes were harvested during the first week of February 2019 with an average yield of 1.2 kg per vine.

- **WINEMAKING & AGEING**

This Pinot Noir was fermented in small, 1,000-litre vats with 30% whole clusters. Fermentation is spontaneous without the addition of yeast or enzymes at an average temperature of 24°C. The wine was aged in used Burgundian barrels (228 lts.) for 12 months.

- **TASTING NOTES**

Medium ruby red in colour, this wine presents complex aromas of red berries and cherries with notes of violets and forest floor. The palate is medium bodied with great fruit intensity, a crisp acidity and very fine chalky tannins, with a long lingering finish.

ALCOHOL: 13,5% vol.

CELLARING RECOMMENDATIONS: This wine can be enjoyed young and has excellent cellaring potential for the next 6 - 8 years.

SERVICE TEMPERATURE: 14°C - 16°C

DECANTATION: Not necessary.

