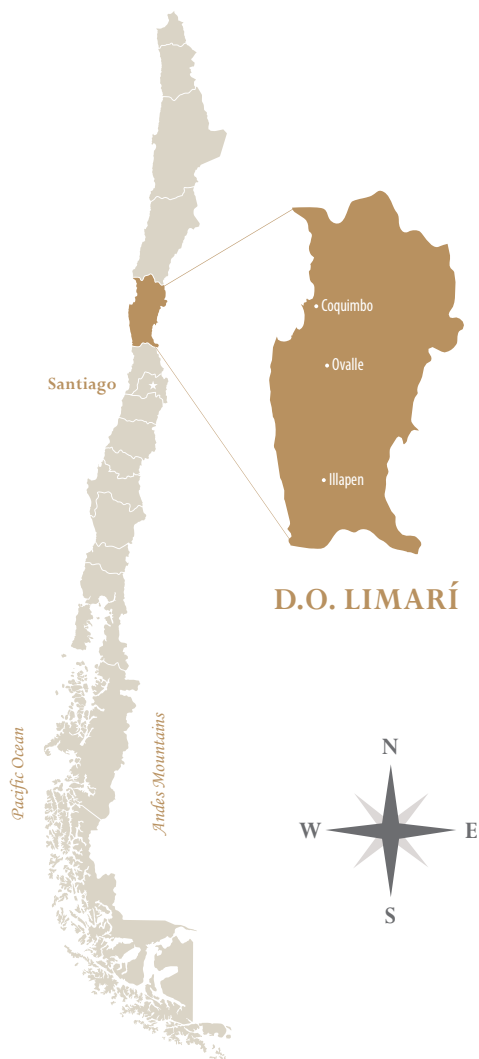




DE MARTINO

EST. 1934



DE MARTINO LEGADO RESERVA CHARDONNAY 2018

The *Legado Reserva* line from Chile's most renowned wine-producing valleys uses grapes from one or more vineyards with the same denomination of origin. With this range, we are seeking to express the essence and individual characteristics that give each and every wine a sense of unique origin.

- **ORIGIN**
Limarí Valley.
- **VARIETIES**
100% Chardonnay, planted in 2005.
The vines are planted on their own roots and trained along trellis with a planting density of 5,000 plants per hectare.
- **HARVEST**
The grapes were hand-harvested during the first two weeks of February.
- **SOIL**
Clay and limestone soils.
- **CLIMATE**
Cool coastal climate.
- **ALCOHOL**
13.5%
- **WINEMAKING**
The grapes were destemmed and pressed gently to avoid extracting bitter phenols. The juice was left to settle and then put into used 228-litre French oak barrels where the alcoholic fermentation took place with natural yeasts at temperatures ranging between 18°C and 22°C. Bâtonnage was kept to a minimum and the wine underwent partial malolactic fermentation. The wine was aged for 12 months in neutral oak barrels.
- **TASTING NOTES**
Straw yellow colour. Fresh aromas of citrus and stone fruit intermingle with a saline note. In the mouth, it is medium-bodied with a smooth texture and the intensity of the fruit is balanced by fresh acidity and moderate alcohol. The finish is long and leaves a persistent mineral aftertaste.

