



DE MARTINO
EST. 1934



DE MARTINO LEGADO RESERVA CARMENERE 2018

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 comes 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 and just the right level of clay to make it particularly ideal for this variety.

• VARIETY

100% Carmenere planted between 1992 and 1998.

• DATE OF HARVEST

The grapes were manually harvested during the third week of April 2018 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 spent a total of 30 days in contact with the skins. 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.

• WINEMAKER'S NOTES

This wine has a lively violet colour. The nose is very fresh, with lots of red and black fruit accompanied by notes of tobacco leaf, spices and pepper. The palate is medium-bodied and intense with a velvety texture and very soft tannins, complemented by ripe black fruit, fresh acidity and a long finish.

ALCOHOL: 13.5%

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

SERVING TEMPERATURE: 16-18°C.

DECANTING: This is not necessary.

