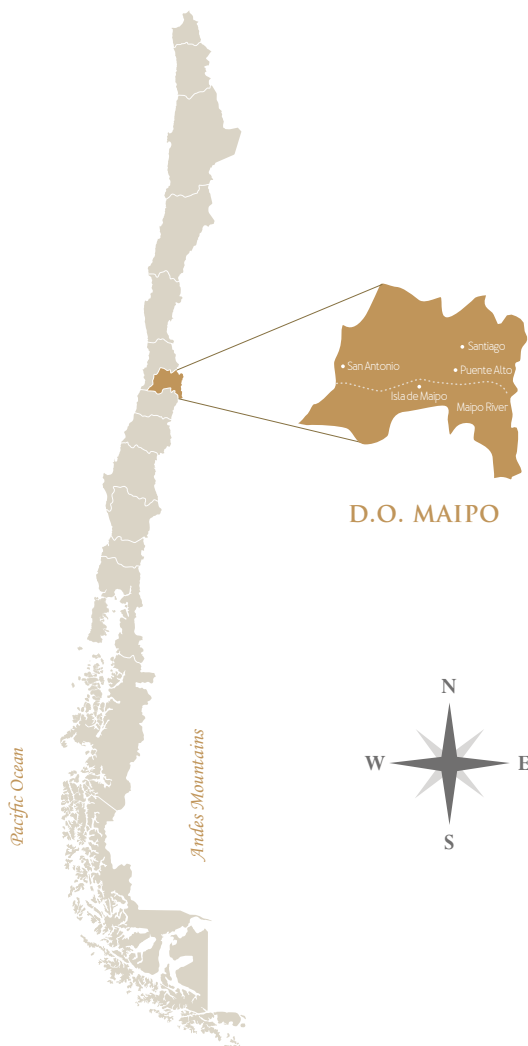




DE MARTINO
EST. 1934



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.

