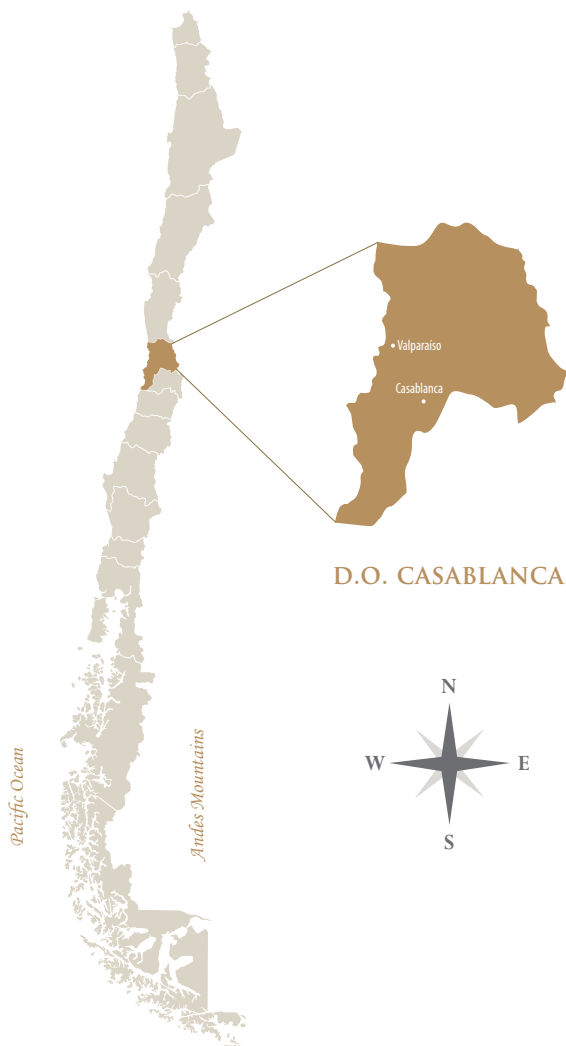




DE MARTINO

EST. 1934



DE MARTINO LEGADO RESERVA SAUVIGNON BLANC 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**

Casablanca Valley.

- **VARIETIES**

100% Sauvignon Blanc.

- **DATE OF HARVEST**

The grapes were hand-harvested during the second week of March 2017.

- **AGEING**

This wine was aged over its lees in 5000-litre wooden foudres for 5 months in order to enhance the volume in the mouth.

- **TYPE OF SOIL**

The soil is highly altered granite with differing levels of clay.

- **CLIMATE**

Cool climate close to the sea. The Pacific Ocean, a mere 18 km away, has a significant influence on this vineyard. The coastal breezes and fog lead to lower maximum temperatures and slower, more delicate ripening.

- **WINEMAKER'S NOTES**

The 2017 vintage of Sauvignon Blanc is aromatically fresh and intense, revealing aromas of ripe citrus fruit and tropical notes of passion fruit, accompanied by a subtle minerality. In the mouth, it is very fresh and the ripe citrus fruit notes are accompanied by crisp acidity and a creamy texture that contributes volume in the mouth. The finish is balanced and persistent and this is an excellent example from the coolest part of the Casablanca Valley.

ALCOHOL: 13,5%

CELLARING RECOMMENDATIONS: This wine is ready to enjoy now and will remain fresh for the next 5-6 years.

SERVING TEMPERATURE: 12-13° C.

DECANTING: This is not necessary.

