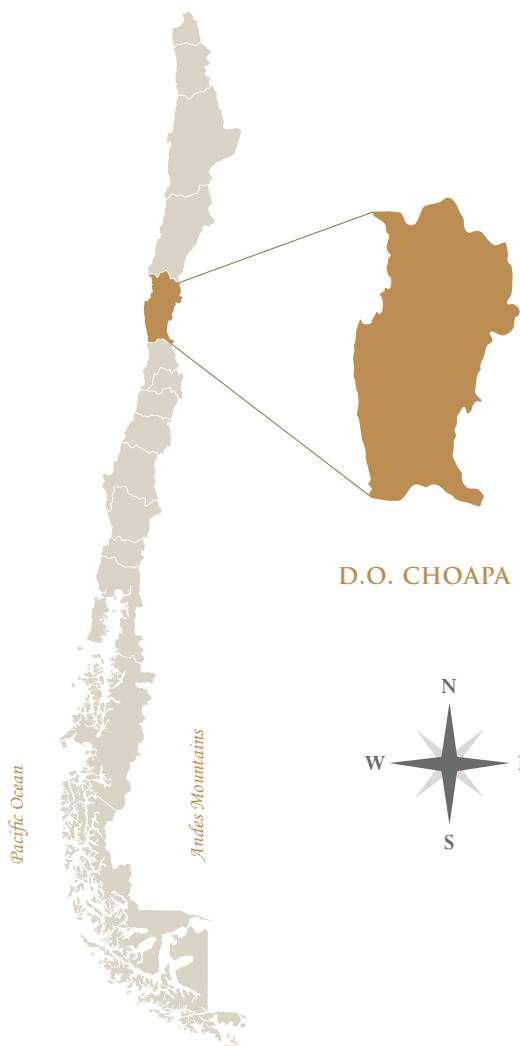




**DE MARTINO**

EST. 1934



D.O. CHOAPA

## DE MARTINO LEGADO RESERVA SYRAH 2017

*Founded in 1934, the De Martino winery has specialized, for four generations, in creating wines that are a faithful reflection of their origin, from selected parcels throughout Chile. Wines of great purity, with a sense of place and balance are a consequence of sustainable agriculture and traditional fermentation techniques. Legado Reserva comes from selected parcels and vineyards established in prestigious regions. The wines are distinguished by their intensity, character and ageing potential.*

### • ORIGIN

Choapa Valley.

### • VARIETIES

100% Syrah planted in 2000 without rootstock. The vineyard uses VSP trellis method and double Guyot pruning.

### • HARVEST

The grapes were harvested the first week of March with an average yield of 1.3 Kg per vine.

### • AGEING

12 months in used French barriques (225 lts.).

### • SOIL

Soil profile of colluvial origin containing a significant amount of unbroken angular rocks allowing roots to develop deeply.

### • CLIMATE

The Choapa Valley, located in the North of Chile, has a dry climate with an average annual rainfall of less than 200mm. The vineyard which produces the Legado Reserva Syrah is located in the Andes Mountain Range, 825m above sea level.

### • TASTING NOTES

Fresh fruit aromatics of blackberries, dark cherries and cassia are joined with savoury and spicy peppery notes. The palate is smooth with fresh acidity, a medium body and fine grained tannins. Shows great mid palate weight and a long lingering finish.

ALCOHOL: 14%

CELLARING RECOMMENDATIONS: Drink within the next 10 years.

SERVICE TEMPERATURE: 16 - 18°C

DECANTATION: Not necessary.

