



LEGADO

CABERNET SAUVIGNON 2024

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

Isla de Maipo, Maipo Valley.

VARIETIES

100% Cabernet Sauvignon.

SOIL

Alluvial terrace formed by gravel soils.

CLIMATE

Mediterranean, moderated by the influence of the Pacific Ocean.

HARVEST

The grapes were hand harvested on April 3rd.

WINEMAKING

Following selection in the vineyard, the grapes are destemmed and selected again prior to being transferred to stainless steel tanks, where they undergo a cold maceration during 3 days before starting a spontaneous fermentation with their native yeasts. After 5 days of post-fermentative maceration and completing malolactic fermentation, the wine is racked into French oak barrels for 16 months of ageing.

TASTING NOTES

A vibrant, violet-hued Maipo classic. Aromas of fresh florals, violets, tobacco, cassis, and graphite lead to a medium-bodied palate. Ripe fruit meets refined tannins and lively acidity for seamless balance and a smooth, elegant finish.



Alcohol:
12,5%



Cellaring recommendation:

This wine is ready to drink now but will gain complexity with further ageing during the next 15 years.



Decanting:
Not necessary.



Serving temperature:
16°C – 18°C

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