



LEGADO

CARMENERE 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% Carmenere.

SOIL

Gravel soil under sandy loam.

CLIMATE

Mediterranean, moderated by the influence of the Pacific Ocean.

HARVEST

The grapes were hand harvested on April 22nd.

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 10 days of post-fermentative maceration and completing malolactic fermentation, 95% of the wine was drained into foudres and 5% into French oak barrels for 10 months of ageing.

TASTING NOTES

Deep violet color with intense aromas of dark fruit, black pepper, and sweet spice. Medium-bodied with a soft, silky texture and ripe, rounded tannins. Perfectly balanced by fresh acidity for a long, refined finish.



Alcohol:
13%



Cellaring recommendation:

Ready to drink now, at a stage when primary fruit dominates, but can gain further complexity with modest cellaring like 10 years.



Decanting:
Not necessary.



Serving temperature:
16°C – 18°C

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