



LEGADO

CHARDONNAY 2025

Legado wines come from selected 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

Limarí, Limarí Valley.

VARIETIES

100% Chardonnay.

SOIL

Clay and limestone soils.

CLIMATE

Cool coastal.

HARVEST

The grapes were hand harvested on February 3rd.

WINEMAKING

Grapes harvested into bins and transported by night are pressed without destemming and without protection from oxygen. Fermentation in neutral barrels over 14 years of age with non-selected yeasts. The wine remained in the barrels without racking and 100% underwent malolactic fermentation; batonnage weekly for 1 month. 8 months in neutral 50 HL foudres.

TASTING NOTES

Legado Chardonnay captures the classic character of coastal Limarí, offering bright citrus and subtle saline notes shaped by its calcareous soils. Layers of lactic and brioche nuances follow, adding complexity. On the palate, it shows vibrant fruit intensity balanced by refreshing acidity and a creamy texture from malolactic fermentation, finishing with a delicate saline touch that reflects its origin.



Alcohol:
13%



Cellaring recommendation:
Ready to drink now, with enough structure to add complexity for the next 5-7 years.



Decanting:
Not necessary.



Serving temperature:
12°C – 13°C

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