



LEGADO

PINOT NOIR 2023

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% Pinot Noir.

SOIL

Limestone soils composed of clay with a high percentage of calcium carbonate.

CLIMATE

Cool maritime.

HARVEST

The grape were hand harvested during the first week of March.

WINEMAKING AND AGEING

The grapes were harvested in bins and transported overnight. This Pinot was fermented in 1,000 litre containers at 17.6% whole bunch, using different types of blends depending on whether or not the grapes were crushed before fermentation. There was no maceration before fermentation. Fermentation took place at 20-26°C with unselected yeasts. Extraction is by punching down. It is aged in barrels for 12 months.

TASTING NOTES

Legado Pinot Noir 2023 displays a light ruby red colour. Red berry aroma with notes of cherries, violets and mushrooms. The palate is medium-bodied, with a savoury profile, showing great fruit intensity, a crisp acidity.



Alcohol:
13%



Cellaring recommendation:
Ready to drink now. This wine has potential for further development over the next 6 and 8 years.



Decanting:
Not necessary.



Serving temperature:
14°C – 16°C

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