



LEGADO SAUVIGNON BLANC SEMILLON 2025

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

50% Sauvignon Blanc & 50% Semillon.

SOIL

Gravels and sand.

CLIMATE

Mediterranean, moderated by the influence of the Pacific Ocean.

HARVEST

The Sauvignon Blanc grapes were hand harvested on March 20th and the Semillon grapes on March 10th.

WINEMAKING

The Sauvignon Blanc was destemmed and pressed with protection against oxidation. It was fermented in stainless steel tanks and kept there until blending. The Semillon was pressed with whole clusters, without destemming and without protection against oxidation. It was fermented in barrels older than 10 years with native yeasts and remained in barrel until blending, undergoing full malolactic fermentation. The blend was made two months after the end of fermentation and the wine was then aged in a 50-hl foudre for four months before bottling.

TASTING NOTES

The Sauvignon Blanc-Semillon shows an attractive aromatic complexity, with notes of lime, peach and green apple, along with a subtle hint of beeswax. On the palate it is dry and vibrant, with fresh acidity, a medium body and a smooth, rounded texture. The fruit is expressive through the mid-palate, leading to a long and persistent finish.



Alcohol:
12,5%



Cellaring recommendation:

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



Decanting:
Not necessary.



Serving temperature:
12°C - 14°C