



DE MARTINO
REINVENTING CHILE



De Martino Legado Chardonnay 2007

The Legado range is the result of a desire to express the typical character of Chile's most outstanding producing valleys. The expression of origin in the Legado wines is achieved by working with different vineyards from the same producing valley, which sometimes can have different, yet complementary characteristics. This results in wines of unique character, from the most renowned producing areas of Chile. This wine is an excellent exponent of the development that this grape variety has had in the Limari Valley. It is a golden yellow in colour with touches of green that give it an aura of freshness. The nose is elegant and expressive with pleasant mineral notes, plenty of fruit and a creamy touch. On the palate it is full of flavour, very fresh and elegant, with a wonderful acidity. Tropical fruit flavours abound and once again the mineral notes that are typical of the Limari Valley. It is long and appealing on the finish, with a sensational mouth feel.

Technical Information

Production

The harvest took place during the second week of March. As with all our grapes they were hand picked in order to maximise the care and attention. Upon arrival at the winery they were meticulously selected by hand. Before fermentation the juice was kept in stainless steel tanks for a cold maceration. Afterwards the juice was placed in French oak barrels where the fermentation took place. The wine was kept in the oak barrels for 12 months, after which it was bottled.

Denomination of Origin

Limari Valley. Located in the north of Chile, a wide range of different soil types and climates may be found as you travel from the Pacific Ocean towards the Andes Mountains. The grapes for this wine come from a vineyard located just 19 kms from the sea, which means that it receives the cool, maritime breezes that are influenced by the Humboldt Current. Consequently this Chardonnay is very much cool climate.

Oak Ageing

12 months in French oak barrels (25% first use)

Grape Varieties

100% Chardonnay

Cellaring Recommendations

Ideal drunk young, but may be kept for up to 4 years

Serving Temperature

12°-13°C

Decantation

Not necessary