



DE MARTINO
REINVENTING CHILE



Maipo Valley, CHILE.

DE MARTINO LEGADO CABERNET SAUVIGNON 2008

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, complementary characteristics. This results in wines of unique character, from the most renowned producing areas of Chile.

ORIGIN/

The grapes for this Cabernet Sauvignon comes from the De Martino family's organic vineyard in the Maipo Valley, adding elegance and complexity to the wine.

SOIL/

This wine is the result of a mixture of grapes from colluvial soil with the addition of Cabernet Sauvignon from alluvial soil. The grapes from colluvial soil give the wine a powerful and intense nose, while those from the alluvial soil give it freshness and elegance.

CLIMATE/

Mild to warm climate.

HARVEST/

The harvest took place during the third week of April

GRAPE VARIETIES/

100% Cabernet Sauvignon.

AGING/

12 months in French oak barrels.

WINEMAKER'S NOTE:/

In the glass it shows a brilliant ruby red colour. The aromas of red fruit, tobacco, spice and dried fruit stand out on the nose, as well as the notes of vanilla and mocha added by the oak maturation. On the palate, the tannins are firm and elegant, giving a greedy wine with a round finish.

Cellaring Recommendations: Excellent for 6 years ageing.

Serving Temperature: 16° - 18°C.

Serving Suggestions: Excellent with a wide variety of red meats.

Decantation: Not necessary.

