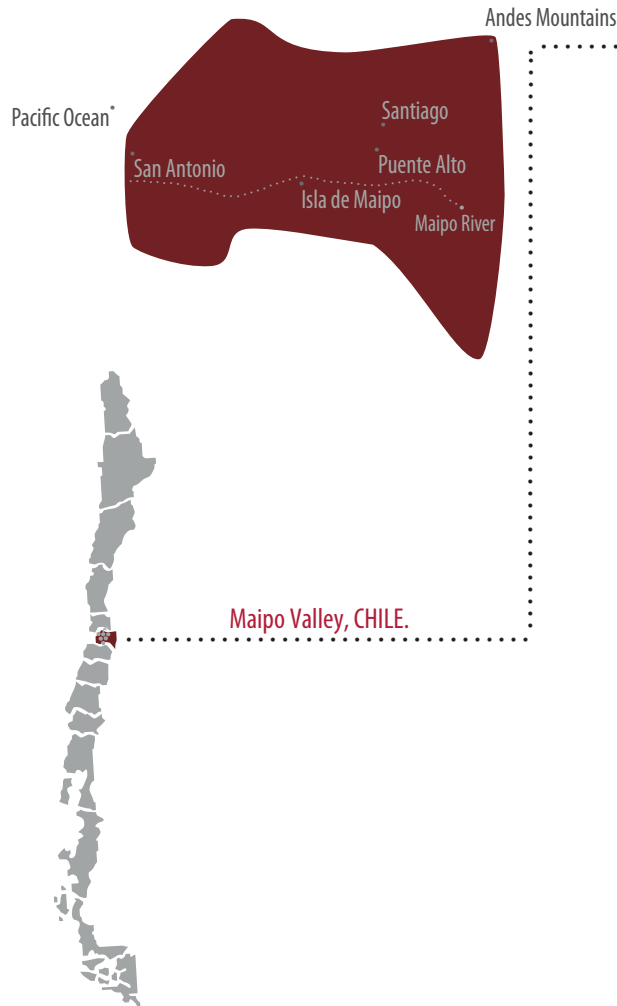




**DE MARTINO**  
REINVENTING CHILE



## LEGADO RESERVA CABERNET SAUVIGNON 2011

*The Legado Reserva range, produced in the most renowned valleys in Chile, uses grapes which can come from one or more vineyard from the same destination of origin. Through this range, we look to express the essence and individual characteristics which give each label a unique sense of origin. Legado Reserva is fermented using only native yeast and wine additives are scarcely used during the fermentation process, just small amounts of sulfur dioxide. The wine was aged in old French oak barrels, with the aim of ensuring that the aromas and tastes from the wood are not transferred to the wine and thus do not mask the characteristics typical of its terroir.*



### ORIGIN

Legado Reserva Cabernet Sauvignon is produced with grapes from two different vineyards in the Maipo Valley: one in the Isla de Maipo area and the other located in the foothills of the Coastal Mountain Range.



### VARIETIES

100% Cabernet Sauvignon.



### HARVEST

The grapes were harvested between the 1st and 15th of April.



### AGEING

The wine is aged for 16 months in old French oak barrels, with the aim of ensuring that the aromas and tastes from the wood are not transferred to the wine and thus do not mask the characteristics typical of its terroir. Bottling is carried out using lightweight bottles made from recycled material.



### 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. 2011 was a normal year for spring bud break, with lower than average rainfall for the area and lower than average summer temperatures. It was a very good year for producing fresh fruit, with good acidity, thus making for a very good dinner wine. Average annual rainfall in the Maipo Valley: 380mm.



### WINEMAKER'S NOTES

Fresh with moderate alcohol content, this is a perfect wine for accompany food. Bright ruby red in colour. An intense nose of raspberry, figs and tobacco. A full-bodied wine with firm, ripe tannins, well-balanced acidity and a long, pleasant finish.

**Alcohol:** 13.5%

**Cellaring Recommendations:** Excellent for 10 years ageing.

**Service Temperature:** 16 – 18°C

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

**Decantation:** Not necessary.



*Legado*