

De Martino

Legado Cabernet-Malbec

50% Cabernet Sauvignon, 50% Malbec

Tasting Notes:

The Legado line of wines from De Martino showcase a specific varietal and their cultivation in the best terroirs of Chile resulting in wines that express the true character of each region.

A well-structured wine with excellent balance, the palate is fresh with bright acidity and soft, round tannins. Fresh and fruit-forward with juicy black fruit and florals. Notes of tobacco and spice follow.

Pair with grilled red meats.

Vineyards:

Region:	Maipo, Chile
Name:	Santa, Ines
Size:	12 hectares
Training Method:	Linear
Planting Density:	4,200 vines/hectare
Soil Composition:	Alluvial
Elevation:	380 meters
Exposure:	Eastern & western
Practices:	Certified Organic

Winemaking:

Harvest

Date:	April
Method:	Manual

Pre-fermentation

Container:	Stainless steel tanks
Temperature:	8°C
Duration:	7 days

Fermentation

Container:	Stainless steel tanks
Temperature:	22-27°C
Duration:	11 days
Maceration:	14 days with periodic pump overs
Malolactic:	Full

Filtered:

Yes

Fined:

Yes

Aging:

Container/Cooperage:	Previously-used French oak barrels
Duration:	12 months
Bottle-Aging Duration:	5 months

Technical Data:

Alcohol:	13.6%
pH:	3.57
Residual Sugar:	3.0 grams/liter

Production Quantity:

4,000 cases



IMPORTER
OF THE YEAR
2014

WINE ENTHUSIAST
WINE STAR
AWARDS

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