

De Martino

Legado Cabernet Sauvignon

100% Cabernet Sauvignon

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.

The bouquet consists of ripe aromas of cassis and black cherry, a mild touch of oak and a slight hint of earth. Medium in body with fantastic acidity, it is very juicy, with a medium-long finish.

Pair with most grilled fare, particularly red meats such as steak and sausages.

Vineyards:

Region:	Maipo, Chile
Name:	Various
Size:	28 hectares
Training Method:	Linear
Planting Density:	4,200 vines/hectare
Soil Composition:	Alluvial & colluvial, with rocks
Elevation:	300 meters
Exposure:	Eastern & western
Practices:	Sustainable

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 barriques
Duration:	15 months
Bottle-Aging Duration:	6 months

Technical Data:

Alcohol:	13.5%
pH:	3.43
Residual Sugar:	3.8 grams/liter
Acidity:	6.1 grams/liter
Dry Extract:	28.3 grams/liter

Production Quantity:

7,000 cases



IMPORTER
OF THE YEAR
2014

WINE ENTHUSIAST
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AWARDS

OPICI WINES
25 De BOER DRIVE GLEN ROCK, NJ
201.689.3256
WWW.OPICIWINES.COM



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