

De Martino

Legado Carmenère

100% Carmenère

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.

Complex aromas of cassis, blackberry, spices, and a touch of leather. The palate is beautifully balanced, with a full mouthfeel, smooth tannins, and ripe fruits. The finish is steady and long.

Enjoy with rich dishes, including game meat and hearty meat-based pasta dishes.

Vineyards:

Region:	Maipo, Chile
Name:	Various
Size:	19 hectares
Training Method:	Linear
Planting Density:	5,000 vines/hectare
Soil Composition:	Alluvial
Elevation:	380 meters
Exposure:	Eastern & western
Practices:	Sustainable

Winemaking:

Harvest

Date:	Late April- early May
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:	17 days with periodic pump overs
Malolactic:	Full

Filtered:

Yes

Fined:

Yes

Aging:

Container/Cooperage:	Previously-used French oak barriques
Duration:	16 months
Bottle-Aging Duration:	6 months

Technical Data:

Alcohol:	13.5%
pH:	3.58
Residual Sugar:	2.8 grams/liter
Acidity:	5.2 grams/liter
Dry Extract:	34.6 grams/liter

Production Quantity:

7,000 cases



IMPORTER
OF THE YEAR
2014

WINE ENTHUSIAST
WINE STAR
AWARDS

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