

De Martino

Legado Chardonnay

100% Chardonnay

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 ripe bouquet consisting of citrus aromas accented by nutty nuances and subtle, well-integrated notes of oak. Ripe, yet crisp citrus fruit flavors envelope the palate. The superb acidity lingers just a bit on the finish.

Perfectly suited to accompany shellfish, such as lobster and crabs, as well as meaty seafood dishes, such as trout and salmon. It also pairs nicely with pastas topped with cream-based sauces.

Vineyards:

Region:	Limari, Chile
Name:	Various
Size:	25 hectares
Training Method:	Linear
Planting Density:	3,333 vines/hectare
Soil Composition:	Alluvial, with limestone
Elevation:	100 meters
Exposure:	Various
Practices:	Sustainable

Winemaking:

Harvest

Date:	Early March
Method:	Manual

Pre-fermentation

Container:	-
Temperature:	-
Duration:	-

Fermentation

Container:	Oak barrels
Temperature:	18°C
Duration:	15 days
Maceration:	-
Malolactic:	Partial

Filtered:

Yes

Fined:

Yes

Aging:

Container/Cooperage:	Previously-used French oak barriques
Duration:	11 months
Bottle-Aging Duration:	-

Technical Data:

Alcohol:	13.8%
pH:	3.44
Residual Sugar:	1.3 grams/liter
Acidity:	5.4 grams/liter
Dry Extract:	22.2 grams/liter

Production Quantity:

4,000 cases



IMPORTER
OF THE YEAR
2014

WINE ENTHUSIAST
WINE STAR
AWARDS

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