

De Martino

Legado Syrah

100% Syrah

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.

Attractive aromas of plum and raspberry compote fill the nose, while juicy fruit flavors flood the palate. A fresh, easy-drinking red with great acidity that is the perfect accompaniment to a wide array of cuisine. The finish is long and sustained with lingering flavors of raspberry and a delicate hint of oak.

Vineyards:

Region:	Choapa, Chile
Name:	Various
Size:	21 hectares
Training Method:	Linear
Planting Density:	4,222 vines/hectare
Soil Composition:	Colluvial
Elevation:	825 meters
Exposure:	Eastern & western
Practices:	Sustainable

Winemaking:

Harvest

Date:	Early April
Method:	Manual

Pre-fermentation

Container:	Stainless steel tanks
Temperature:	8°C
Duration:	10 days

Fermentation

Container:	Stainless steel tanks
Temperature:	22-27°C
Duration:	11 days
Maceration:	20 days with periodic pump overs
Malolactic:	Full

Filtered:

Yes

Fined:

Yes

Aging:

Container/Cooperage:	Previously-used French oak barriques
Duration:	12 months
Bottle-Aging Duration:	6 months

Technical Data:

Alcohol:	13.9%
pH:	3.56
Residual Sugar:	2.8 grams/liter
Acidity:	5.6 grams/liter
Dry Extract:	30.9 grams/liter

Production Quantity:

4,000 cases



IMPORTER
OF THE YEAR
2014

WINE ENTHUSIAST
WINE STAR
AWARDS

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