



## DE MARTINO Legado Chardonnay 2020



### Country

Chile

### Appellation

Isla De Maipo

### Region

Limari Valley

### Varietal Blend

100% Chardonnay

### Winemakers

Marco Antonio De Martino,  
Nicolás Pérez

### Alcohol Content

13.5%

### Acidity

3.8 g/L

### Total Sulphur

82 mg/L

### Residual Sugar

1.69 g/L

### pH

3.27

### HISTORY

Founded in 1934, the De Martino family has specialized, for four generations, in creating wines that are a faithful reflection of their origin, coming from selected parcels throughout Chile. Proud to have been the first winery in Chile to put “Carmenere” on the label of a wine back in 1996. De Martino also pioneered working in century-old vineyards in the Itata Valley, incorporating traditional winemaking techniques that set a precedent in the industry. The fourth generation headed by Marco Antonio and Sebastián De Martino, along with their team, continue the search for exciting terroirs same as polishing their house style.

### VINIFICATION and MATURATION

Legado wines come from selected plots of land in De Martino’s vineyards with extraordinary characteristics, in Isla De Maipo in the heart of the Maipo Valley. These wines reflect the essence of their regions of origin and stand out for their great intensity, character and elegance. The Chardonnay vines were planted on their own roots in 2005, clay and limestone soils, and trained along trellis with a planting density of 5,000 plants per hectare. Hand-harvested during the second week of February 2020, grapes were destemmed and pressed gently to avoid extracting bitter phenols. Juice was left to settle, then put into used 228L French oak barrels where alcoholic fermentation occurred with natural yeasts at temperatures ranging between 18°C and 22°C. Battonage was kept to a minimum and the wine underwent partial malolactic fermentation. The wine was aged for 12 months in neutral oak barrels.

### TASTING NOTES

Straw yellow color with fresh aromas of citrus and stone fruit intermingle with a saline note. Medium-bodied with a smooth texture and the intensity of fruit is balanced by fresh acidity. Long finish with a persistent mineral aftertaste.

### ACCOLADES

91

Wine Advocate, 2021