

DE MARTINO LEGADO RESERVA CARMENERE



100% Carmenère planted between 1992 and 1998. This wine is a lively violet color. The nose is very fresh with lots of red and black fruit accompanied by notes of tobacco leaf, spices, and pepper. In the mouth, it is medium-bodied and intense with a velvety texture and very soft tannins, complemented by ripe black fruit, fresh acidity, and a long finish. Organic.

From a vineyard in Isla de Maipo, in the heart of the Maipo Valley. The climate is Mediterranean, moderated by the influence of the Pacific Ocean. Alluvial terrace soils with abundant amounts of gravel. The grapes are harvested by hand. After selection and destemming, the grapes are transferred to tanks. Cold maceration prior to fermentation with their native yeasts. They spend 30 days in contact with the skins. No additions are made. Aged for 24 months in old French oak, ensuring that the aromas and tastes from the wood are not transferred to the wine and do not mask the characteristics typical of its terroir. Winemakers: Marcelo Retamal, Eduardo Jordan, Marco Antonio De Martino, Sebastián De Martino.

"Wine must have charm and make you smile." - Sebastián De Martino

Pietro De Martino arrived in Chile from Italy in 1934 and began seeking a place that was as unique as the wine he dreamed of making. Isla de Maipo, with its alluvial soils and Mediterranean climate, offered the perfect conditions for making classic wines in a fresh, elegant style. Since then the De Martino family has specialized in creating wines that stand out because of their sense of place, purity, and balance. The fourth generation, headed by brothers Marco Antonio and Sebastián De Martino, are bringing back wine making traditions lost in the current generation by incorporating the traditional wine making practices their grandfather once used. They use sustainable agriculture and traditional fermentation techniques that highlight the high quality of their fruit, which comes from selected parcels throughout Chile. The resulting wines are of great purity, with a sense of place and balance. They continue searching for exciting terroirs and old *Tinjas* (large clay pots made from Chilean soil) while polishing their house style.

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Tasting Note:

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Shelf Talker:

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