

DE MARTINO LEGADO CHARDONNAY



100% Chardonnay. Pale yellow in color. Intense aromas of ripe stone fruit, citrus and almond, with salty mineral notes. Full-bodied with tons of fleshy stone fruit, orange blossom, and chamomile. Great volume, very good acidity, and a salty finish. It is elegant, fresh, and full of personality. Excellent with fried fish and white chicken. Organic.

The vineyard is located on alluvial terraces from the Quarternary period (deposits from the Limarí River that transported volcanic rocks from the Andes Mountain Range toward the Pacific Ocean). The main difference of this soil to other parts of Chile is its high content of calcium carbonate combined with clay. This particular combination of soil gives the wines personality, minerality, and a unique quality. The vineyard is located 15.5 miles from the Pacific with a dry, cold climate. The grapes are destemmed and lightly pressed. Fermentation with native yeasts; high lees content and storage in old French oak. Bentonite (fine clay) was used during the clarification to give the wine protein stability. Minimal battonage and partial malolactic fermentation (30%). Aged for 12 months in old French oak barrels. Bottled in lightweight bottles made from recycled material. 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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