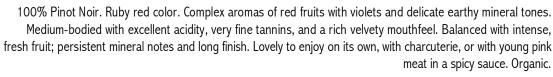
DE MARTINO LEGADO PINOT NOIR



From vineyards in the Limarí Valley. Cool, coastal climate. Clay and limestone soils. Fermented using only native yeasts; wine additives are scarcely used during the fermentation process except for small amounts of sulfur dioxide. The wine is aged in old French oak barrels with the aim of ensuring that the aromas and tastes from the wood are not transferred to the wine and thus do not mask the characteristics typical of its terroir.

"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:

DE MARTINO LEGADO PINOT NOIR

100% Pinot Noir. Complex aromas of red fruits with violets & delicate earthy mineral tones; medium-bodied with excellent acidity, fine tannins & a rich velvety mouthfeel; balanced; intense, fresh fruit, persistent mineral notes & long finish. Organic.

Shelf Talker:

DE MARTINO

DE MARTINO LEGADO PINOT NOIR 100% Pinot Noir. Ruby red color. Complex

20% Pinot Noir. Ruby red color. Complex aromas of red fruits with violets & delicate earthy mineral tones. Medium-bodied with excellent acidity, very fine tannins & a rich velvety mouthfeel. Balanced; intense, fresh fruit, persistent mineral notes & long finish. Lovely to enjoy on its own, with charcuterie or with young pink meat in a spicy sauce. Organic.

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