

De Martino

De Martino Legado Chardonnay captures the essence of the Limarí Valley with its vibrant citrus, saline notes, and a creamy texture, perfectly showcasing the influence of the region's calcareous soils.

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Legado Chardonnay 2023

Limari Valley, Chile

Region and Vineyards

The **Limarí Valley**, located in the **Coquimbo Region** of northern Chile, is renowned for its **cool coastal climate** and **calcareous soils**, which lend a distinct mineral character to its wines.

The grapes for this wine are sourced from the **Santa Rita vineyard**, situated at an elevation of **237 meters above sea level**. This site is characterized by its **clay and limestone-rich soils**, which are ideal for growing Chardonnay. The vineyard's **northwest to east-southeast orientation** ensures optimal sunlight exposure, allowing the grapes to develop concentrated flavors while maintaining their natural acidity. The **2023 growing season**, marked by a **cool spring and summer**, resulted in grapes of remarkable freshness and balance, harvested by hand in **February 2023**.

Winemaking

The vinification process for **Legado Chardonnay 2023** focuses on minimal intervention to preserve the purity of the fruit. The grapes underwent **whole-cluster pressing** in a pneumatic press, followed by **16 hours of decantation** to remove heavy lees. Fermentation occurred with **ambient yeasts** at a controlled temperature of **22-25°C**, ensuring a slow and steady process to enhance complexity.

The wine was aged for **10 months** in a combination of **large oak casks (foudres)** and **used French oak barrels**, which contributed to its creamy texture without overwhelming the fruit with excessive oak flavors. Bottling took place on **April 16, 2024**, ensuring the wine retained its vibrant and fresh character.

Alcohol :13,80 %

Composition: 100% Chardonnay

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Tasting Notes

- **Color**: Bright straw yellow with greenish reflections.
- **Aroma**: A complex bouquet of **citrus fruits** like lemon and lime, complemented by hints of **saline minerality**, **brioche**, and a touch of creaminess.
- **Palate**: Medium-bodied with refreshing acidity and a creamy, well-rounded texture. Flavors of **citrus zest**, **green apple**, and subtle lactic notes are balanced by a lingering **saline finish**, characteristic of wines grown in calcareous soils.

Did You Know?

The **Limarí Valley** is one of the few regions in Chile where the **limestone-rich soils** play a dominant role in shaping the wines. This unique terroir, combined with the cooling influence of the Pacific Ocean, makes it one of the best areas for producing world-class Chardonnay.

Wine Pairing Ideas

- **Oysters with lemon vinaigrette**: The wine's saline and citrus notes enhance the brininess and freshness of the oysters.
- **Grilled sea bass with herb butter**: Its creamy texture and acidity complement the richness of the fish.
- **Risotto with asparagus and Parmesan**: The wine's bright acidity balances the richness of the risotto while enhancing the green, vegetal flavors.
- **Goat cheese tart**: Its minerality and citrus flavors cut through the richness of the cheese and pastry.



Robert Parker (RP) : 90 Points (2020)

The 2020 Legado Chardonnay was produced with fruit from Limarí, fermented and aged in barrel for 13 months. It's subtle and austere, with moderate alcohol and high acidity, pretty much in the house style of restraint and freshness, trying to bring out the minerality from the soils. It's light and fresh, with elegant flavors, very clean and precise, serious and harmonious, with a dry finish. 25,733 bottles produced. It was bottled in May 2021.