

De Martino

De Martino Legado Reserva Carmenere is an elegant and vibrant expression of Chile's flagship varietal, offering intense aromas of blueberries, plums, and black pepper , balanced by a medium body, ripe tannins, and fresh acidity.

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Alcohol :13,60 %

Composition: 100% Carménère

Legado Carmenere 2022

Maipo, Chile

Region and Vineyards

The **Maipo Valley**, and specifically the **Isla de Maipo** subregion, is home to the **Santa Inés vineyard**, where the grapes for this wine are grown. This vineyard is located at an elevation of **343 meters above sea level**, and its **27-year-old vines** benefit from the unique combination of **gravel soils under sandy loam** and a **Mediterranean climate** moderated by cool Pacific Ocean breezes.

The vineyard's west-to-east orientation optimizes sun exposure, allowing the Carmenere grapes to develop rich, ripe fruit flavors while retaining a balanced acidity. The 2022 growing season featured a **cool spring and early summer**, followed by warmer, dry conditions later in the season, resulting in grapes of exceptional quality and intensity.

Winemaking

The grapes were **hand-harvested** on **April 6th, 2022**, ensuring optimal ripeness. The winemaking process began with **100% destemming** and a **five-day cold soak**, enhancing the extraction of vibrant fruit aromas and flavors. Fermentation occurred at **24-26°C** with ambient yeasts, preserving the wine's authentic character.

Following fermentation, a **five-day maceration** added structure and depth. The wine was then transferred to stainless steel tanks for settling before aging. **70% of the wine** was aged in **used French oak barrels**, and **30% in large oak casks (foudres)**, for a period of **10 months**. This combination of aging vessels allowed the wine to integrate its fruit intensity with a gentle oak influence, maintaining its vibrant and fresh profile.

Tasting Notes

- **Color**: Deep violet with brilliant highlights.
- **Aroma**: Intense and inviting, with notes of **blueberries**, **plums**, and a touch of **black pepper**, complemented by subtle hints of **sweet spice**.
- **Palate**: Medium-bodied with a soft, rounded texture. Flavors of ripe **black fruit** are balanced by a vibrant **acidity**, while the fine, ripe tannins add a velvety structure. The finish is smooth and refreshing, with lingering fruit and spice notes.

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Did You Know?

De Martino was the first winery in Chile to label a wine as **Carmenere** in 1996, establishing a legacy of innovation and excellence with this iconic varietal. Their commitment to sustainability and respect for traditional winemaking methods has made them a leader in showcasing Chile's rich winemaking heritage.

Wine Pairing Ideas

- **Grilled lamb chops with mint sauce**: The wine's ripe fruit and peppery notes complement the savory richness of lamb and the freshness of mint.
- **Roasted pork loin with plum chutney**: Its vibrant acidity and fruit-forward palate enhance the sweetness and depth of the chutney.
- **Mushroom risotto**: The earthy and spicy tones of the wine harmonize beautifully with the umami flavors of the dish.
- **Aged Manchego cheese**: The wine's structure and fruit intensity pair well with the nutty, salty flavors of the cheese.



Robert Parker (RP) : 90 Points (2022)

The 2022 Legado Carmenere was produced with grapes from Maipo that fermented in stainless steel with indigenous yeasts and matured in old barrels (70%) and 5,000-liter foudres for seven months. It has similar parameters as the 2021 I tasted next to it, moderate 13.5% alcohol and good freshness, but it feels a little creamier and rounder, fruit-driven and straightforward. 13,303 bottles were filled in November 2022.