

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.



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.



Alcohol :13,60 %

Composition: 100% Carménère







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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.



