

**De Martino Legado**

# Legado Chardonnay 2023



## TASTING NOTE

Fresh aromas of ripe citrus and stone fruits are combined with mineral salty note.

## VITICULTURE

De Martino, pioneers of Chilean wine, led by revered winemaker Marcel Retamal, reshaped the scene in 2011. They embraced indigenous yeasts, earlier harvest, and minimal oak. Voted 'winery of the year,' they craft diverse wines from unique terroirs and varietals, including the homage Viejas Tinajas from old vines in Itata, reflecting ancestral methods.

## VINIFICATION

Grapes are destemmed and lightly pressed to avoid extraction of bitter phenolics. Juice is then left to settle then racked to used French oak barrels. Ambient yeast fermentation at 18-22°C. Partial malolactic (30%). Aged 12 months in used French oak.

## FOOD MATCHING

Lovely with fresh fish and seafood, summer salads and cheeses.

SIZE	75cl
VINTAGE	2023
ABV	13.5%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Natural Cork
SKU CODE	J4326123
EXPRESSION	White, Round and Fruity
COUNTRY	Chile
REGION	Limari Valley
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.31
TOTAL ACIDITY	6.05g/l Tartaric
RESIDUAL SUGAR	2.34g/l
SKU	J4326123