DE MARTINO · CHILE

Reserva Legado Pinot Noir, 2022

Limari Valley, Region Metropolitana

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Pinot Noir	13%	2022 · 750 ml

STILL, LIGHT-BODIED

LABEL

Tasting notes

Pale ruby red colour. Perfumed aromatics of fresh red berries and cherries are combined with a smoky mineral and earthy notes. The palate is ripe and fresh, with polished soft tannins, weight in the palate and a lingering finish.

About the wine

The grapes are partially destemmed while keeping a high percentage (30%) of whole clusters and undergo a cold maceration for five days. Alcoholic fermentation is spontaneous, once finished the wine was left in contact with the skins for 10 days before being racked into used Burgundian barrel where they complete malolactic fermentation.

Winemaking

MATURATION	The wine was aged in used Burgundian barrels (228 lts.) for 12 months.

Cellar and service

SERVE AT	14–16 °C
AGEING POTENTIAL	5 - 8 years
FOOD PAIRING	Pairs very well with poultry, venison, beef, veal and roasted vegetables.

Say it: De Martino: deh mar-TEE-no; Reserva: reh-SER-vah; Pinot Noir: pee-NO NWAHR