

**LEGADO CARMENERE****VINTAGE** 2003**Chief Winemaker** Marcelo Retamal**Winemaker** Felipe Müller**Wine Advisor** Adriana Cerda**Grape variety** 90% Carmenère
10% Cabernet Sauvignon**Apellation** Maipo Valley, Isla de Maipo, Santa Inés Vineyards (property of the De Martino family)**Soil** Alluvial with it's origin around 7000 years ago (older terrace) during the Holocene in the Quaternary Era, the soil profile is a mix of sand, clay and gravel of different sizes, with a very deep rooting system.**Production** The training system is vertical shoot. Double Guyot pruning with a very strict canopy management which is essential in order to get rid of the typical herbaceous aromas of Carmenere. The grapes were handpicked at their optimum phenolic maturity, achieving a perfect maturity of the tannins. They were then selected, destalked, crushed, and fermented in stainless steel tanks, where the maceration took place.**Ageing** The wine was aged in French oak barrels for 12 months

Deep red colour with hints of violet, this Carmenere is perfectly ripe in the nose, very complex and elegant, with lots of ripe red fruit, spices and a very elegant touch of oak. Well-balanced and soft notes of vanilla. On the palate it is very well-balanced, with an impressive volume due to the ripeness, quality and softness of the tannins. Perfect integration of fruit and oak resulting in this extraordinary wine. Smooth and long finish.

Cellaring Recommendations

Drink within 3 to 5 years for maximum enjoyment.

Suggestions

Serve between 16° and 18°C. Exceptional with lamb or wild boar. Also perfect with chesse and other rich red meats

WINE SPECTATOR MAGAZINE

December 2004

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