

**LEGADO CARMÈNERE****VINTAGE** 2004**Chief Winemaker** Marcelo Retamal**Winemaker** Felipe Müller**Wine Advisor** Adriana Cerda**Grape variety** 90% Carmènere
10% Cabernet Sauvignon**Appellation** 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 Carmènere. 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

This Carmènere has an intense, dark-red colour. On the nose, it displays powerful notes of ripe red fruits while the oak is very well-integrated with the fruit. In the mouth, it is juicy, intense, with great body and ripe tannins. Once again, one notices the lovely integration of the oak with the red fruit and spices. Wonderfully 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 cheese and other rich red meats