

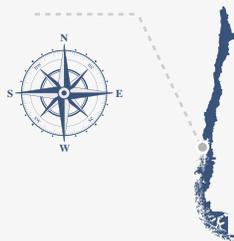


**LEYDA**  
COOL.COASTAL.CHILEAN.

**COASTAL VINEYARDS GARUMA** 20  
21

100% SAUVIGNON BLANC

In addition to representing their terroir, this line seeks to respect the fruit and identity of each variety, giving origin to expressive wines, that are direct, fresh and juicy.



**D.O. LEYDA VALLEY**

Valle de Leyda - El Maitén



*After an extensive search, we found an exceptional place in the coastal valley of Leyda, just 12 km from the Pacific Ocean, where we make wines with identity. We are pioneers and experts in the Leyda Valley, an exclusive cool-coastal valley with just 2,000 hectares.*

*Garuma is the name of a small seagull that can be found right along the Chilean coastline. You can see it running across the sand on our beaches at any time of year.*

**CLONE**

90% Clone 1 Davis and 10% Clone 107.

**Clone 1 Davis:** with a characteristic structure and creaminess on the palate.

**Clone 107:** herbaceous, citrus notes and a long sharp palate.

**CLIMATE**

The low temperatures during spring and summer, and the constant fogs and strong cold breezes coming from the Pacific Ocean, make it the ideal place for the growth of white vines such as Sauvignon Blanc, Chardonnay, Riesling and Sauvignon Gris.

The 2021 season was extremely cold with very low temperatures, lower than historical ones, which led to a very slow maturation over time, with limitations in achieving the desired Brix. In addition to the above, at the end of January we had a rainfall of 52 mm that affected the early varieties, but not the Sauvignon Blanc that was just in the setting stage. It was a cold and humid vintage, quite challenging in terms of health, but which allowed us to have very fresh, herbaceous, Sauvignon, low in alcohol and with a crisp acidity. Overall, the 2021 harvest was delayed 15 days versus a normal year and 1 month versus the 2020 harvest. The harvest of our 2021 Garuma Sauvignon Blanc took place between the second and eleventh of April.

**WINEMAKING**

The grapes were hand-harvested, early in the morning, collected into 500 kg bins with 21.4 to 22.0 °Brix. In the winery, the clusters were selected ensuring the best grapes, which were then pressed as a complete cluster at low pressure, separating the highest quality juice. 30% was destemmed and macerated in the press as a thylotic component. The juice was decanted at 8 - 10 °C up to 100 - 120 NTU with pectolytic enzymes and fermented in stainless steel tanks and used 400-liter barrels at low temperatures (13 - 13.5 °C, with a final temperature of 16 °C) during 18 days. Then, the wine was worked with winemakers' canes for 7 months to obtain a creamy texture and fullness on the palate. Finally, 80% of the wine made in stainless steel tanks was blended with 20% of the wine made in barrels.

**YIELD**

1,5 – 1,8 kg plant.

**SOIL**

Garuma Sauvignon Blanc from our very own vineyard "El Maitén", planted in 2008 in the Leyda Valley, just 12 km from the Pacific Ocean. Made from the selection from three districts with southern exposure, therefore, it enjoys an even colder microclimate and is the last Sauvignon Blanc to be harvested. The soil is granite in one of these districts with calcareous incrustations in certain sectors, giving vibrance in the mouth and a trace sensation of minerals.

**TASTING NOTES:**

**Appearance:** Pale yellow with green highlights.

**Nose:** Expressive, denoting an origin in a cold marine climate, with some saline notes. It has typical Leyda herbaceous reminiscences of lemon verbena, green chili, white pepper and citrus fruits such as lime and grapefruit.

**Palate:** Of great depth and at the same time broad, with a creamy texture on the middle palate. It translates its granite soils by a vibrance on the palate and the traces of calcium carbonate in the grip on the palate. Its final note is a juicy and pungent acidity.

**PAIRING SUGGESTION:**

Ideal with:  
Fried fingers of southern hake with a tartar sauce.  
Tiradito of octopus with a clam sauce.



**SERVING TEMPERATURE:**

10° – 11° C.



**CHEMICAL ANALYSIS:**

Alcohol: 13%.

pH: 3,14

Total Acidity g/L (C4H6O6): 7,9

Residual sugar (g/L): 1,8