

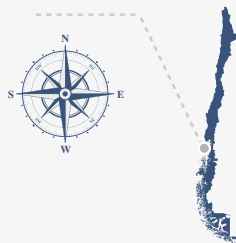


LEYDA
COOL.COASTAL.CHILEAN.

COASTAL VINEYARDS 20
KADÚN 21

100% SAUVIGNON GRIS

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 4 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.

“Kadún” means gray color in Mapudungún, in honor of the color that the skins of the Sauvignon Gris berries take when they ripen, turning a dark grayish pink color, a moment that indicates that the grape is in its optimal state to be harvested.

CLONE

Massal material.

CLIMATE

The low temperatures during spring and summer, along with the constant fog and strong, cool breezes blowing in from the Pacific Ocean, slow down the grape ripening process and make Leyda an ideal place for growing white varieties like Sauvignon Blanc, Chardonnay, Riesling and Sauvignon Gris.

The 2021 season was extremely cold with very low temperatures, well below the historic average. This led to slow ripening and it was a challenge to reach the desired level of Brix. Furthermore, in late January we had 52mm of rain, which affected the early-cycle varieties. The Sauvignon Gris was unaffected, however, as it was just at the fruitset stage. This was a cool, damp, challenging vintage but enabled us to get fresh, herbaceous white wines with low levels of alcohol and crunchy acidity. The 2021 harvest was generally 15 days later than usual, and a month later than the 2020 harvest. We harvested the grapes for Kadún Sauvignon Gris 2021 on 10 April.

WINEMAKING

The grapes were hand-harvested early in the morning when they had reached 22° Brix. In the winery, a cluster selection was carried out to choose the best fruit. Then the grapes were whole-cluster pressed at low pressure to separate the best quality juice from the rest and avoid extracting colour and phenols. The juice obtained was settled using pectic enzymes at 8°C–10°C until it reached 100–120 NTU. Then it was fermented in concrete vats and used 400-litre barrels at low temperatures (starting at 13.0°C–13.5°C and finishing at 16°C) for 18 days. Later, bâtonnage was used for 7 months to lend the wine a creamy texture and enhance the body in the mouth. The final blend consisted of 66% wine from concrete vats and 34% from 400-litre French oak barrels.

YIELD

1,5 kg plant.

SOIL

This wine comes from our “El Granito” vineyard, planted in 2010 in the Leyda Valley, just 4km from the Pacific Ocean. This is one of the most extreme vineyards in Chile. The grapes for this wine come from a plot planted on marine terraces with granitic soil in the top layer. They make wines with a vibrant palate.

TASTING NOTES:

Appearance: Pale yellow with greenish hues.

Nose: With its great expression and aromatic intensity, this Sauvignon Gris has a seductively exotic and spicy nose, revealing aromas of green chilli peppers, spring onions, ripe citrus fruit, white pepper and ginger, along with subtle saline notes.

Palate: This concentrated, creamy wine reveals an interesting balance between texture, length and fresh, racy acidity, ending with a spicy and fruity aftertaste.

PAIRING SUGGESTION:

Ideal with:
Shellfish salpicón.
Fresh shellfish in a green sauce.



SERVING TEMPERATURE:

9° – 11° C.

CHEMICAL ANALYSIS:

Alcohol: 13%.

pH: 3,19

Total Acidity g/L (C4H6O6): 7,2

Residual sugar (g/L): 1,1