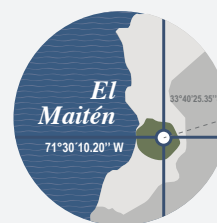




LEYDA
COOL.COASTAL.CHILEAN.

D.O. LEYDA VALLEY
El Maitén vineyard



COASTAL VINEYARDS GARUMA 20 23

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.



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.

CLIMATE

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

The 2023 season was cool and delayed. It began with a wetter winter compared to previous years, enabling good moisture levels in the soils, even budburst and canopies with good vigour. The spring was cool and damp, generating challenges for grape-growing, as it meant remaining on high alert with regard to canopy management and the application of certain natural products to prevent fungal disease. Ripening got underway slowly and gradually and it was difficult to get the grapes to ripen and achieve the desired level of Brix. This vintage therefore produced wines with a fresh profile with pronounced aromatic intensity, vibrancy on the palate and racy acidity. The harvest was generally 12-14 days later than the previous year and got underway in Leyda on 10 March.

CLONE

90% Davis 1 clone, which provides structure and creaminess to the mouth and 10% Clone 107, which delivers herbaceous and citrus notes, while bringing length and raciness to the mouth.

SOIL

Garuma Sauvignon Blanc comes from the "El Maitén" vineyard, planted in 2008 in the Leyda Valley, just 12km from the Pacific Ocean. It is made with grapes from three selected south-facing plots, which means that it has an even cooler microclimate and so these are the last Sauvignon Blanc grapes to be harvested. The soil is granitic with calcareous encrustations in certain areas, lending the wine vibrancy and a mineral sensation.

YIELD

1.5 kg/plant.

WINEMAKING

The grapes were hand-harvested early in the morning into 500-kg bins when they had reached between 21.4° and 22.0° Brix. In the cellar 70% of the grapes were whole-cluster pressed to enhance the mouth, while the other 30% were destemmed and macerated in the press to contribute thiol compounds. The juice was settled using pectic enzymes at 8°C-10°C until it reached 100-120 NTU. Then it was fermented in stainless steel tanks and used 400-litre barrels at low temperatures (13.0°C-13.5°C, finishing at 16°C) for 18 days. Later, bâtonnage was used for 7 months to lend the wine a creamy texture and add volume to the mouth. The final blend comprised 80% stainless steel-matured wine and 20% barrel-aged wine.

TASTING NOTES:

Appearance: Pale yellow with greenish hues.

Nose: It is expressive, revealing maritime cool-climate character with notes of salinity. It has the herbaceous notes that are typical of Leyda, like lemon verbena, along with green chilli pepper, white pepper and citrus fruit notes like limes and grapefruit.

Palate: The mouth is both deep and enveloping with a creamy texture on the mid palate. The granitic soils are revealed in the vibrancy of the palate and the chalky texture and grip. The wine finishes with zesty, juicy acidity.

PAIRING SUGGESTION:

Fried fingers of southern hake with a tartar sauce,
Tiradito of octopus, Cream of clams, Vitello tonnato.



SERVING TEMPERATURE:

10–11 °C.

CHEMICAL ANALYSIS:

Alcohol: 13%

pH: 3,09

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

Residual sugar (g/L): 1,5