



LEYDA
COOL.COASTAL.CHILEAN.

D.O. LEYDA VALLEY
El Granito vineyard



COASTAL VINEYARDS 20
KADÚN 23

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.



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-climate terroir with just 2,000 hectares.

“Kadún” is the word for the colour grey in the Mapudungún language. We chose it because the Sauvignon Gris grapeskins take on a dark greyish-pink colour when they ripen and this tells us that the grapes are ready to be picked.

CLIMATE

The low temperatures during spring and summer, along with the constant fog and strong, cool breezes blowing in from the Pacific Ocean make Leyda 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

Massal material.

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. It is made from the grapes from a selected plot located on former marine terraces where the upper layer of soil contains rocks that have been rounded through the influence of the River Maipo, generating a structured and vibrant palate.

YIELD

1.5 kg/plant.

WINEMAKING

The grapes were hand-harvested into 400-kg bins on 6 April. 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 400-litre barrels (new and with two years of use) 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 70% wine from concrete vats and 30% from 400-litre French oak barrels.

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:

Shellfish salad, Fresh shellfish in a green sauce, sea urchins, chicken or turkey with delicately flavoured sauce.



SERVING TEMPERATURE:

9–11 °C.

CHEMICAL ANALYSIS:

Alcohol: 13,5%

pH: 3,1

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

Residual sugar (g/L): 1,2