



**LEYDA**  
COOL.COASTAL.CHILEAN.

**LOT 4**  
100%  
**SAUVIGNON BLANC**

**20**  
**21**

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 4km from the Pacific Ocean, where we make fresh wines with identity. We are pioneers and experts in the Leyda Valley, an exclusive cool coastal valley with just 2,000 hectares.*

*The passion to express the best of each variety has resulted in the LOT line; unique wines with a great sense of identity, elegance and complexity. They come from polygons (small sub-division within a plot) with very limited production (a maximum of 5,000 bottles per vintage). Lot 4 reveals our commitment to seek out the best expression of Sauvignon Blanc in the unique terroir of Leyda.*

### CLONE

**Clone 317:** originally from Sancerre, France, this clone is little planted in Chile. With small, compact clusters, its main characteristic is that it contributes spicy notes (white pepper and ginger) and mineral aromas, while lending the mouth great concentration and structure.

### CLIMATE

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 Blanc 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 Sauvignon Blanc 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 LOT Sauvignon Blanc 2021 on 9 April.

### WINEMAKING

The grapes were hand-harvested into 13-kg bins on 9 April when they had reached 21.5° Brix. In the winery, a cluster selection was carried out. Then the grapes were whole-cluster pressed at low pressure and the best quality juice was separated from the rest. The

cloudy juice spent 7 days in stainless steel with the lees being worked to release thiols and enhance the palate. Then the juice was settled using pectic enzymes at temperatures of 8°C–10°C for less than 24 hours until it reached 100–120 NTU. The alcoholic fermentation took place in concrete egg-shaped vats, untoasted foudres and 400-litre French oak barrels with 2 years of use, at low temperatures (13°C–13.5°C, finishing at 16°C) for 18 days. Finally, the wine was aged over its fine lees and bâtonnage was used weekly to enhance the texture on the palate for 8 months. The final blend consisted of 52% wine from concrete eggs, 38% from foudres and 10% from 400-litre barrels.

### YIELD

1kg/plant.

### SOIL

This wine originates in the “El Maitén” vineyard, which was planted in 2008 in the Leyda Valley, just 12km from the Pacific Ocean. To develop this wine, an in-depth soil study was carried out for the 1.5-hectare plot selected, which faces north-east. The study identified 3 different polygons and we use one of these for this LOT. The soil is granitoid, a mixture of granite with silt. When you hold the silt, you can feel a chalky texture and this is transmitted in the texture of the wine. Meanwhile, the granite is associated with iron, which gives verticality and texture to the mouth.

### TASTING NOTES:

**Appearance:** Pale yellow with greenish hues.

**Nose:** This is a wine of great aromatic intensity with herbaceous and spicy notes of white pepper, along with citrus fruit like grapefruit and mandarins.

**Palate:** The mouth reveals herbaceous and citrus fruit notes, a creamy texture along with racy, vertical acidity. It is very long, revealing the granitoid soil in its texture and tension.

### PAIRING SUGGESTION:

Ideal with:  
Chiloe oysters with a Hollandaise sauce.  
Ceviche of white fish and prawns with a pica lime dressing.



### SERVING TEMPERATURE:

8–10° C.

### CHEMICAL ANALYSIS:

Alcohol: 12,5%.

pH: 3,12

Total Acidity g/L (C4H6O6): 8,01

Residual sugar (g/L): 1,2