



**LEYDA**  
COOL.COASTAL.CHILEAN.

## D.O. LEYDA VALLEY

El Granito vineyard / El Maitén vineyard



# RESERVA 20

100% SAUVIGNON BLANC 23

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, between 4 and 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.

The Reserva wines represent the Leyda terroir and always aim to respect the fruit and identity of each variety. These wines are expressive, direct, fresh and juicy. This Sauvignon Blanc is a pure wine that is true to the variety. It has great aromatic intensity, clearly revealing its cool-climate character.

### CLIMATE

The cool climate in spring and summer caused by the maritime influence and the cool breezes from the Pacific Ocean makes the Leyda Valley an ideal place for growing white varieties.

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 started on 10 March.

### CLONE

Davis 1, 242 and 107. The Davis 1 clone lends the mouth structure and creaminess. Clone 242: contributes tropical notes like guavas and passionfruit, an enveloping, broad attack but little depth. Finally, clone 107: has herbaceous and citrus fruit character, with notes of freshly mown grass, limes and mandarins. The mouth is firm, vibrant and long.

### SOIL

This wine is made from grapes from the following vineyards: "El Maitén" (located 12km from the Pacific Ocean) and "El Granito" (situated just 4km from the sea, making it one of the most extreme in Chile and among the closest to the ocean).

The grapes come from a selection of different blocks with varied exposure due to the topography of the hills in the Leyda Valley. The soil is granitic, producing vibrant wines that are very fresh in the mouth.

### YIELD

12,000 kg/ha.

### WINEMAKING

The grapes were manually harvested into 500-kg bins when they had reached 21.4°-22.5°Brix. Once at the winery, 100% of the grapes were destemmed and put through a pneumatic press at up to 1 bar. The juice obtained was then chilled to between 8°C and 10°C and clarified to 50-70 NTU with pectic enzymes. Next, the alcoholic fermentation took place in stainless steel tanks at low temperatures (13°C-13.5°C at the start of the fermentation, finishing at 16°C). It lasted for 18 days. Finally, 100% of the wine was aged over its fine lees for 4 months, in stainless steel to prioritize the aromatic expression, and bâtonnage took place weekly to enhance the texture on the palate.

### TASTING NOTES:

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

**Nose:** Great expression and aromatic intensity, revealing citrus fruit like grapefruit, limes and mandarins, along with herbaceous notes like freshly mown grass and lemon verbena.

**Palate:** This is a well-balanced wine with crisp, racy acidity, a creamy texture and a citrus note in the finish.

### PAIRING SUGGESTION:

Ideal with Ceviche of corvina or pomfret, Caesar salad, dishes with guacamole, prawn cocktail or Goat's cheese.



### SERVING TEMPERATURE:

8-10 °C.

### CHEMICAL ANALYSIS:

Alcohol: 13,5%

pH: 3,19

Total Acidity g/L (C4H6O6): 7,4

Residual sugar (g/L): 2,2