



LEYDA
COOL.COASTAL.CHILEAN.

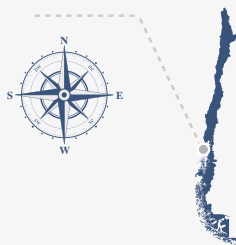
RESERVA

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 Granito | El Maitén



After a long search, 4 to 12 km from the Pacific Ocean, we found an exceptional place in the coastal Leyda Valley, where we make wines with identity. We are pioneers and experts in the Leyda Valley, an exclusive cool coastal climate valley of only 2,000 ha.

The Reserva wines are representative of the Leyda terroir, always seeking to respect the fruit and identity of each grape variety. These wines are expressive, direct, fresh and juicy. This Sauvignon Blanc is a pure and honest to the vine wine, with great minerality and expressiveness, showing strongly the character of the cool climate.

CLONE

Davis 1, 242 and 107.

Clone 1: provides structure and creaminess in the mouth.

Clone 242: delivers tropical notes of guava and passion fruit, with a broad, ample and frontal attack on the palate.

Clone 107: offers herbaceous and citrus characteristics, with notes of freshly cut grass, lime and tangerine, and its mouthfeel is firm, persistent and vibrant.

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 2021 season was very 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, beginning on 21 March and ending in the last week of April for the Sauvignon Blanc.

WINEMAKING

The grapes were hand-harvested from the second week of March onwards. Once at the winery, the grapes were destemmed and 50% of them were macerated in a press at low temperatures in order to bring out the aromas and flavours, while the remaining 50% were just pressed. 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) and lasted for 18 days. Finally, the wine was aged over its fine lees and bâtonnage took place weekly to enhance the texture on the palate.

YIELD

12.000 kg/ha.

SOIL

This wine is made from grapes from two of our own vineyards: "El Maitén" (located 12km from the Pacific Ocean) and "El Granito" (situated just 4km from the sea, and one of Chile's most extreme vineyards). The grapes are from a selection of different plots with different levels of exposure and clonal selection, thereby enhancing the complexity of the final blend.

The plots in the "El Maitén" vineyard have soils that are granitic (which lend the palate vibrancy and juiciness) and red clay (which provide creaminess and viscosity). The soils of the "El Granito" vineyard are on marine terraces with granite in the profile, delivering wines of greater aromatic intensity with fresh mouths and great depth.

TASTING NOTES:

Appearance: Pale yellow with green hues.

Nose: This mineral and expressive wine has great aromatic intensity, revealing citrus fruit like limes and mandarins, underpinned by herbaceous aromas like grass and cedar.

Palate: The palate is fresh with crisp acidity and a juicy, citrus finish.

PAIRING SUGGESTION:

Ideal with:
Ceviche de corvina and pomfret.
Caesar salad.



SERVING TEMPERATURE:

8–10°C.

CHEMICAL ANALYSIS:

Alcohol: 13%

pH: 3,17

Total Acidity g/L (C4H6O6): 7,5

Residual sugar (g/L): 1,9