



LEYDA  
COOL. COASTAL. CHILEAN.

LOT 4 | 2019

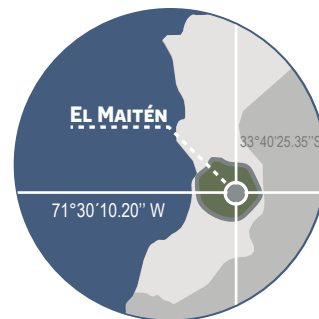
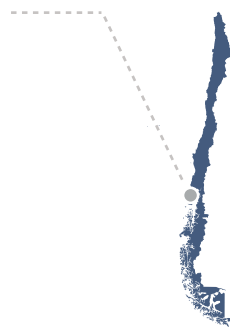
SAUVIGNON BLANC

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.

## D.O LEYDA VALLEY

Leyda Vineyard - El Maitén

12 km (4 miles) from the Pacific Ocean



## ORIGIN

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. Not very widely used in Chile, this clone has small, compact clusters and its main characteristic is that it contributes spicy notes (white pepper and ginger) and minerality, as well as great flavour intensity to the mouth.

## WINEMAKING

The grapes were manually harvested on 15 March at 22.0° 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 juice was settled using pectic enzymes for 24 hours until it reached 100-120 NTU (at temperatures of 8°C-10°C). The alcoholic fermentation took place in concrete egg-shaped vats, untoasted foudres and third-use 400-litre French oak barrels 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 40% wine from concrete eggs, 39% from foudres and 21% from 400-litre barrels.

## CLIMATE

Its proximity to the sea makes this a unique place for viticulture: the maritime influence, the ocean breezes and the cool weather in spring and summer make this an ideal place for growing white varieties like Sauvignon

non Blanc, Chardonnay and Riesling. The 2019 season in Leyda was marked by higher than usual temperatures in January but February and March were foggy months with cooler temperatures. As a consequence, the grapes were regularly analyzed and tasted to determine the right moment for harvesting them.

## YIELD

1.2kg/plant.

## SOIL:

This wine comes from the "El Maitén" vineyard, 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 great vibrancy and verticality to the mouth.



### PAIRING SUGGESTION:

Ideal with shellfish and fish.



SERVING TEMPERATURE:  
8°C - 10°C.

### TASTING NOTES:

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

**Nose:** This is a wine with 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 citric notes, a creamy texture along with sharp, vibrant acidity and a long, vertical palate. It is very long, revealing the granitoid soil in its texture and tension.

CHEMICAL ANALYSIS:

Alcohol :13.5%.

pH: 3.05.

Total acidity g/L: 7.7.

Residual sugar (g/L): 0.6