



LEYDA
COOL. COASTAL. CHILEAN.

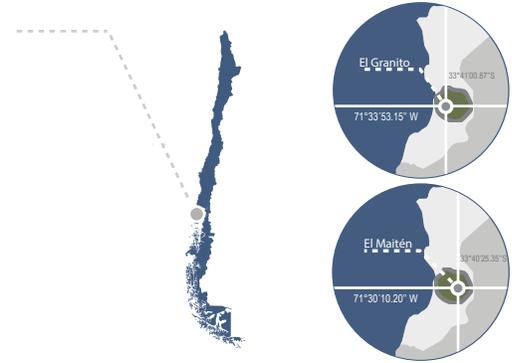
RESERVA | 2019

100% 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 Granito | El Maitén



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 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.

CLONE

Davis 1, 242 and 107. Clone 1 lends the mouth structure and creaminess. Clone 242 contributes tropical notes like guavas and passionfruit, while providing the mouth with breadth but little depth. Finally, clone 107 has herbaceous and citrus notes, with notes of freshly cut grass, limes and mandarins.

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.

CLIMATE

The cool climate in spring and summer (due to the maritime influence) makes this an extraordinary area for growing white varieties like Sauvignon Blanc, Sauvignon Gris, Riesling and Chardonnay. 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 so they could be harvested at the right moment. The Sauvignon Blanc grapes revealed pleasant fruit character and crisp acidity and so were harvested a week earlier than usual.

YIELD PER HECTARE

12.000 kg/ha.

 **PAIRING SUGGESTION:**
Ideal with shellfish and fish.



TASTING NOTES:

Appearance: Pale yellow with green hues.

Nose: Mineral and expressive with great aromatic intensity. Upfront notes of perfumed white fruit give way to ripe citrus fruit, like grapefruit and mandarins, along with a subtle herbaceous character.

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

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).

It also comes from a selection of different blocks with varying 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.

 **SERVING TEMPERATURE:**
7°C - 10°C.

CHEMICAL ANALYSIS: | Alcohol :13,5%. | pH: 3.18. | Total acidity g/L (C4H6O6): 7.22. | Residual sugar (g/L): 0.9