



LEYDA
COOL. COASTAL. CHILEAN.

SINGLE VINEYARD
GARUMA | 2019

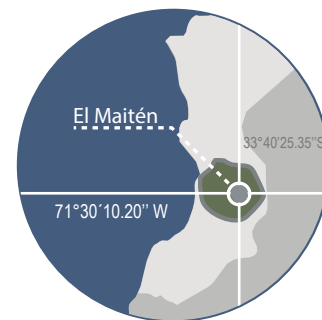
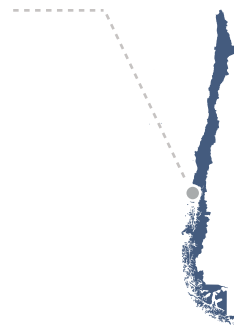
100% SAUVIGNON BLANC

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 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.

Garama is the name of a small seagull that can be found right along the Chilean coastline. You can see it running across the sand on our beaches at any time of year.

CLONE

100% Davis 1 clone, which provides structure and creaminess to the mouth.

WINEMAKING

The grapes were hand-harvested early in the morning between 9 and 15 March when they had reached between 21.6° and 22.6° Brix. In the winery, a cluster selection was carried out to choose the best fruit. Then

the grapes were whole-cluster pressed at low pressure and the best quality juice was separated from the rest. 20% of the grapes were destemmed and macerated in the press to contribute thiol compounds. The juice was settled using pectic enzymes at 8°C-10°C until it reached 100-120 NTU. Then it was fermented in stainless steel tanks and 400-litre barrels at low temperatures (13.0°C-13.5°C, finishing at 16°C) for 18 days. Bâtonnage was used for 7 months to lend the wine a creamy texture and enhance the body in the mouth. The final blend consisted of 90% wine from stainless steel tanks and 10% from used 400-litre barrels.

CLIMATE

The low temperatures during spring and summer, along with the constant fog and strong, cool breezes blowing in from the Pacific Ocean, make this an ideal place for growing white varieties like Sauvignon Blanc, Chardonnay, Riesling and Sauvignon Gris.

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 developed a good aromatic profile, in which the fruity character was more prominent than the herbaceous notes. This vintage we were able to get creamier and more concentrated Sauvignon Blanc wines while retaining crisp acidity. The grapes were harvested 5 days earlier than usual.

YIELD

1.5 kg/plant



PAIRING SUGGESTION:

Ideal with fresh oysters, sushi and white fish ceviche.



SERVING TEMPERATURE:
9°C - 11°C.

TASTING NOTES:

Appearance: Pale yellow with greenish hues.

Nose: This wine is elegant and mineral with herbaceous and green chilli pepper notes, citrus fruit aromas like limes and grapefruit and floral notes in the finish.

Palate: Long and sharp, with a creamy texture on the mid-palate, finishing with firm, juicy acidity and a herbaceous aftertaste.

SOIL:

This 100% Sauvignon Blanc wine comes from our own "El Maitén" vineyard, planted in 2008 in the Leyda Valley, just 12km from the Pacific Ocean. Its proximity to the sea makes this a unique terroir for making high-end wines. Garuma Sauvignon Blanc is made with grapes from 3 selected south-facing plots, which means that it has an even cooler microclimate and so these are the last Sauvignon Blanc grapes to be harvested. The soil is granitic with calcareous encrustations in certain areas, lending the wine vibrancy and a mineral sensation.

CHEMICAL ANALYSIS:

Alcohol :13.9%.

pH: 3.10.

Total acidity g/L: 7.11.

Residual sugar (g/L): 1.6