



LEYDA
COOL. COASTAL. CHILEAN.

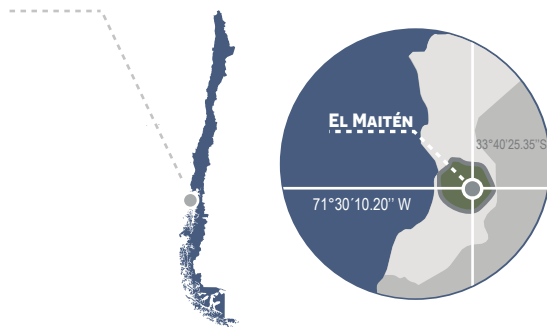
SINGLE VINEYARD
GARUMA | 2020

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 Valley - El Maitén



STORYTELLING

After an extensive search, we found an exceptional place in the coastal valley of Leyda, just 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.

Garauma 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

90% Davis 1 clone, which provides structure and creaminess to the mouth and 10% Clone 107, which delivers herbaceous and citrus notes, while bringing length and raciness to the mouth.

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.

There were higher than usual temperatures in 2020, especially in January and February, but they gave way to cloudy conditions in March, which slowed down ripening slightly, delaying the Brix accumulation in the Sauvignon Blanc. The 2020 harvest was generally 14 days earlier than usual, taking place between 5 and 15 March. This vintage we were able to obtain a creamier and more concentrated Sauvignon Blanc that still retained its fresh, juicy acidity.

YIELD

1.5 kg/plant.

SOIL

Garauma Sauvignon Blanc comes from our "El Maiten" vineyard, planted in 2008 in the Leyda Valley, just 12 km from the Pacific Ocean. It is made with grapes from three 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.

WINEMAKING

The grapes were hand-harvested early in the morning when they had reached between 21.4° and 22.4° Brix. In the winery, a cluster selection was carried out to choose the best fruit. Then 20% of the grapes were destemmed and macerated in the press to gain thiol compounds, while the other 80% were whole-cluster pressed at low pressure to separate out the best quality juice. 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 used 400-litre barrels at low temperatures (13.0°C - 13.5 °C, finishing at 16 °C) for 18 days. Later, bâtonnage was used for 7 months to lend the wine a creamy texture and enhance the body in the mouth. The final blend comprised 90% stainless steel-vinified wine and 10% barrel-fermented wine.



PAIRING SUGGESTION:

Ideal with skewered goat cheese, cherry tomato and basil.



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: The mouth is long and vibrant with a creamy texture on the mid-palate and it ends with pronounced, juicy acidity.



SERVING TEMPERATURE:

9° - 11° C.

CHEMICAL ANALYSIS:

Alcohol :13.0%.

pH: 3.07.

Total Acidity g/L (C4H6O6): 7.29.

Residual sugar (g/L): 0.9.