



RESERVA | 2020

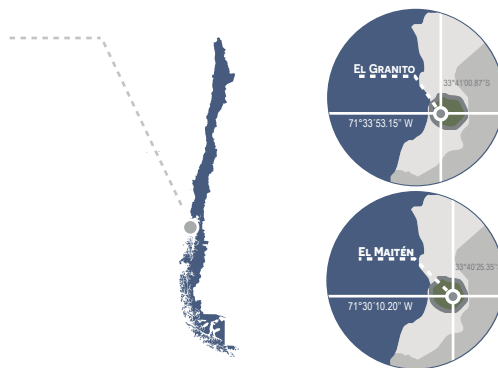
100% SAUVIGNON BLANC.

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 Granito | El Maitén



STORYTELLING

After an extensive search, we found an exceptional place in the coastal valley of Leyda, just 4 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.

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. The Davis 1 clone lends the mouth structure and creaminess. Clone 242 contributes tropical notes like guavas and passionfruit, an enveloping, broad attack but little depth.

Finally, clone 107 has herbaceous and citrus fruit character, with notes of freshly mown grass, limes and mandarins. The mouth is firm, vibrant and long.

WINEMAKING

The grapes were manually harvested. Once at the winery, 70% of the grapes were destemmed and 30% whole-cluster 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). It lasted for 18 days. Finally, the wine was aged over its fine lees for 6 months and bâtonnage took place weekly to enhance the texture on the palate.

YIELD

12,000 kg/ha.

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.

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, delaying the Brix accumulation in the Sauvignon Blanc. The 2020 harvest was generally 14 days earlier than in a normal year and lasted the whole of March, with the grapes from different clones and vineyards being harvested on different dates. The grapes showed classic Sauvignon Blanc typicity, with citrus and herbaceous notes, along with vibrant, crunchy acidity.

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). The grapes come from a selection of different blocks with varied 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.



PAIRING SUGGESTION:

Ideal with shellfish and fish.



SERVING TEMPERATURE:

8° - 10°C.

TASTING NOTES:

Appearance: Pale yellow with golden hues.

Nose: With great aromatic intensity, this is a mineral and expressive wine. 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.

CHEMICAL ANALYSIS:

Alcohol :13.0%.

pH: 3.16.

Total Acidity g/L (C4H6O6): 7.4.

Residual Sugar (g/L): 1.5.