

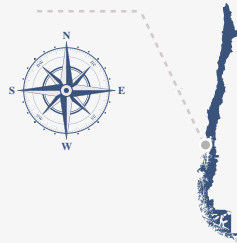


**LEYDA**  
COOL.COASTAL.CHILEAN.

**COASTAL VINEYARDS GARUMA** 20  
22

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**

Valle de Leyda - El Maitén



*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.*

*Garuma 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.

The 2022 vintage was a classic year for the Leyda Valley. The season began with a late, cold spring, generating small, lightweight clusters of berries with very pronounced acidity and flavours. The temperatures were low in January and February but increased in March. From the third week of March, the temperatures dropped once more and the weather was cool and cloudy, slowing down the ripening of the Sauvignon Blanc.

One of the notable points this season was the healthy condition of the grapes, thanks to the absence of rain. This enabled us to obtain Sauvignon Blanc of great aromatic intensity and varietal purity. The harvest for Garuma Sauvignon Blanc began on 31 March and ended on 8 April, around the usual dates for this valley.

**WINEMAKING**

The grapes were hand-harvested early in the morning into 500-kg bins when they had reached between 21.4° and 22.0° Brix. In the winery, a cluster selection was carried out to choose the best fruit. Then the grapes were pressed at low pressure and the best quality juice was separated from the rest. 50% 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 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 80% stainless steel-matured wine and 20% barrel-aged wine.

**YIELD**

1,5 kg plant.

**SOIL**

Garuma Sauvignon Blanc comes from the "El Maitén" vineyard, planted in 2008 in the Leyda Valley, just 12km 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.

**TASTING NOTES:**

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

**Nose:** Expressive, revealing cool coastal character with notes of salinity. It has the herbaceous notes that are typical of Leyda, like lemon verbena, along with green chilli pepper, white pepper and citrus fruit notes like limes and grapefruit.

**Palate:** The mouth is both deep and enveloping with a creamy texture on the mid palate. The granitic soils are revealed in the vibrancy of the palate and the chalky texture and grip. The wine finishes with zesty, juicy acidity.

**PAIRING SUGGESTION:**

Ideal with:  
Fried fingers of southern hake with a tartar sauce,  
Tiradito of octopus with a clam sauce and Vitello tonnato.



**SERVING TEMPERATURE:**

10-11 °C.

**CHEMICAL ANALYSIS:**

Alcohol: 13%

pH: 3,15

Total Acidity g/L (C4H6O6): 7,3

Residual sugar (g/L): 2,2