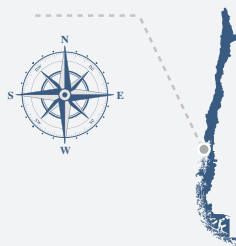




LEYDA
COOL.COASTAL.CHILEAN.

RESERVA 20
100% SAUVIGNON BLANC 22

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 Granito | El Maitén



After an extensive search, we found an exceptional place in the coastal valley of Leyda, between 4 and 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 1,800 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 and an enveloping, broad attack in the mouth but little depth.

Clone 107: Has herbaceous and citrus fruit character, with notes of freshly mown grass, limes and mandarins. The mouth is firm, vibrant and long.

SOIL

This wine is made from grapes from two of our own vineyards: "El Maitén" (located 12km from the Pacific Ocean) and "El Granito" (situated just 4km from the sea, and one of Chile's most extreme vineyards). The grapes are from a selection of different plots with different levels of exposure and clonal selection, thereby enhancing the complexity of the final blend.

The plots in the "El Maitén" vineyard have soils that are granitic (which lend the palate vibrancy and juiciness) and red clay (which provide creaminess and viscosity). The soils of the "El Granito" vineyard are on marine terraces with granite in the profile, delivering wines of greater aromatic intensity with fresh mouths and great depth.

YIELD

11.000 kg/ha.

CLIMATE

The cool climate in spring and summer caused by the maritime influence and the cool breezes from the Pacific Ocean makes the Leyda Valley an ideal place for growing white varieties.

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 Sauvignon Blanc harvest began on 14 March and ended on 7 April, around the usual dates for this valley.

WINEMAKING

The grapes were manually harvested into 500-kg bins when they had reached 21.4°-21.8°Brix. Once at the winery, 70% of the grapes were destemmed and 30% were 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 4 months and bâtonnage took place weekly to enhance the texture on the palate.

TASTING NOTES:

Appearance: Pale yellow with green hues.

Nose: The nose has great expression and aromatic intensity, revealing citrus fruit like grapefruit, limes and mandarins, along with herbaceous notes like freshly mown grass and lemon verbena.

Palate: In the mouth, this is a well-balanced wine with crisp, racy acidity, a creamy texture and a citrus note in the finish.

PAIRING SUGGESTION:

Ideal with shellfish and fish.



SERVING TEMPERATURE:

8-10 °C.

CHEMICAL ANALYSIS:

Alcohol: 13%

pH: 3,19

Total Acidity g/L (C4H6O6): 7,2

Residual sugar (g/L): 1,5