



## SAUVIGNON BLANC 2020



### VINEYARDS

The vineyards are located in the Leyda Valley, approximately 15 km. from the Pacific coast, on moderately sloping hillsides with granitic soils that contain a significant presence of clay. The vines are planted at a density of 5,555 plants per hectare and trained to vertical shoot position. Pruning aims to achieve low yields (up to 7,000 kg/ha) and slightly early ripening. Leaf canopies were kept intact until harvest, to maintain good bunch coverage, which enables the fruit to reach harvest with very good levels of aromas in the skins.



### HARVEST

The 2020 season began with a very dry 2019 winter. Very low levels of precipitation across south-central Chile affected all the phenolic stages of our vines, including the yields of the vineyards, which produced small bunches of very small grapes. Ripening was also affected, brought forward by 10 days when compared to the year before, thanks to the dry summer and slightly elevated temperatures. This forced us to observe closely for the optimal moment to harvest, in order to conserve the aromatic potential of this terroir.



### VINIFICATION

The grapes were harvested in the early morning hours and immediately transported to the new winery. Once there, the bunches were destemmed and the grapes underwent a selection before being moved to the cool maceration tank, where they remained at temperatures below 10 °C (50 °F) for at least 10 hours, extracting the aromatic components of the skins. The juice was then separated from the skins and racked to a static decantation tank where it remained for 12–24 hours before racking, leaving behind any large solids. The clean juice was inoculated with selected *Saccharomyces cerevisiae* yeasts that help the production and liberation of terpenes and volatile thiols in the wine, thus increasing the aromatic potential. Alcoholic fermentation took place at temperatures of 11°–12 °C (54°–55 °F) for 21 days, controlling the speed of the fermentation kinetics. Once the fermentation of the sugars in the must finished, sulphites were applied to the wine and it was racked to separate the smaller solid particles. The wine had no contact with oak during its production. To prepare the wine for bottling, it was protein stabilized using low doses of bentonite and cold static stabilized to prevent the excessive precipitation of tartrate crystals. The final step was to use sterile membrane filters to ensure a long and healthy life in bottle.



### TASTING NOTES

Straw-yellow with green tones, this new vintage of Limited Selection Sauvignon Blanc shows great aromatic potential. With the typicity of Leyda, there are notes of passion fruit, lime, yellow grapefruit, pineapple, tomato leaf, and a very elegant floral character. The wine is vibrant on the palate with an impeccable level of natural acidity that gives the wine a long finish with a fresh, vivacious sensation.

## BASIC ANALYSIS



Alcohol	13.5%
pH	3.24
Total Acidity (H <sub>2</sub> SO <sub>4</sub> )	3.87 g/L
Volatile Acidity (C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> )	0.27 g/L
Residual Sugar	1.88 g/L
Free SO <sub>2</sub>	26 g/L



## TECHNICAL DATA

**Denomination of Origin:** Leyda Valley.  
**Clone selection:** Clones 1 and 242.  
**Filtering:** Sterile cartridge (membrane).  
**Vineyard yields:** 9 ton/hectare (3.6 ton/acre).  
**Grape variety:** 100% Sauvignon Blanc.  
**Barrel ageing:** None.



## SUGGESTIONS

**Cellaring recommendation:** Store in a cool, dry place at no more than 15 °C and away from sources of light.

**Recommended serving temperature:** 12–13 °C (54–55 °F).

**Decanting:** Not required

**Food pairing:** Highly recommended with parmesan razor clams, salmon ceviche, Chilean sea bass, or garlic shrimps.