



V I Ñ A
L E Y D A

SAUVIGNON BLANC, GARUMA VINEYARD 2006 SAN ANTONIO VALLEY

ORIGIN

This 100% Sauvignon Blanc wine comes from our own vineyards located in the recently discovered Leyda Valley, 14 km from the Pacific Ocean.

Its closeness to the sea makes it a unique spot for viticulture. The cool conditions during spring and summer due to maritime influence and summer breezes make it an extraordinary area for the development of white varieties such as Sauvignon Blanc.

This Garuma vineyard is a selected block, on a south west facing slope, with the coolest conditions within the vineyard.

WINEMAKING

30% of the grapes were hand harvested during the mornings of the second week of March at 22,5 ° brix. A second harvest was done twelve days later, to obtain riper fruit and more structure. They were carefully transported to the winery and then went to a sorting table, making sure that only ripe and rot free clusters went into the press. The juice was chilled down to 8 ° C and then gravity clarified in order to avoid oxidation and preserve the varietal aromas. The must went to stainless steel tanks and fermented there at low temperatures (12-13°C) for 25 days until dryness.

6 % of the wine was fermented in old barrels, for more texture on the palate, and to add complexity and weight to the final blend.

TASTING NOTES

Elegant and complex nose. Ripe citrus aromas such as grapefruit combine with fresh green lime and hints of green chilli peppers on the nose. On the palate this wine is fully concentrated and fresh, with mineral tones at the front, a rich mid palate and a well balanced grapefruit character on the finish.

TECHNICAL NOTES

Acidity: 7.42 g/L
PH: 3.25
Residual Sugar: 1.83 g/L
Alcohol: 13.7 % by volume

