



L E Y D A



### PRODUCER PROFILE

Estate owned by: VSPT Wine Group  
 Winemaker: Viviana Navarrete  
 Total acreage under vine: 716  
 Estate founded: 1997  
 Winery production: 1,146,000 Bottles  
 Region: Leyda Valley  
 Country: Chile

## Garuma Sauvignon Blanc 2014

### WINE DESCRIPTION

This 100% Sauvignon Blanc wine comes from our vineyards in the recently discovered Leyda Valley, located 12 kilometers from the Pacific Ocean.

Due to its proximity to the sea, the Leyda Valley is a unique site for winemaking. The cool climate in spring and summer, a result of the maritime influence and ocean breezes, make this an extraordinary area for the cultivation of white grape varieties such as Sauvignon Blanc, Chardonnay and Riesling.

This Sauvignon Blanc is 100% Clone 1 Davis.

### WINE PRODUCTION

This wine is crafted from selected grapes from two parcels known as *Garuma*, named for a typical bird from the coast. The *Garuma* parcels are selected for having calcium carbonate content and enjoy southern exposure, giving them a cooler microclimate, and so this is the last Sauvignon Blanc to be harvested. These grapes were harvested by hand early in the morning on four different days, from March 29<sup>th</sup> until April 3rd, at 21.8 – 22.8 °Brix. The 2014 harvest was normal. The 2014 wines are creamier, round and with a complex nose. In the winery, the clusters were selected in a sorting table in order to ensure the fruit quality, before being cold macerated in the pneumatic press at low temperatures (8°C) for twelve hours. Afterwards the fruit was pressed at low low pressure in order to separate the free run juice, which was used to craft this Garuma SB. The juice was then clarified to 70-120 NTU, and fermented in stainless steel tanks at low temperatures (12.5-13°C, finishing at 16°C) for 20 days to dryness. The wine was aged on its fine lees for six months to round it out and improve the texture in the palate.

### TASTING NOTES

This Sauvignon Blanc Garuma is an outstanding exponent of Leyda terroir. Its cool climate character shows off the maritime influence of Leyda. Minerally and elegant, it displays herbal and green chili notes, as well as citric aromas such as grapefruit and lime. On the palate it has a sweet, creamy texture, with herbal notes, and a crisp and firm acidity, juiciness and a persistent finish.

### FOOD PAIRING

Pair with fresh seafood such as oysters, clams or sea urchins. It also works well with white fish cuts such as sashimi or carpaccio.

### VINEYARD & PRODUCTION INFO

Vineyard name:	The Garuma vineyard in the Leyda Valley
Vineyard size:	18.5 acres
Soil composition:	Loamy clay and granite
Training method:	Double Guyot
Elevation:	330-500 feet
Vines/acre:	622
Yield/acre:	2 tons
Exposure:	Southern
Year vineyard planted:	1998
Harvest time:	March
First vintage of this wine:	2001
Bottles produced of this wine:	3,600

### WINEMAKING & AGING

Varietal composition:	100% Sauvignon Blanc
Fermentation container:	Stainless steel, 6% in barrel
Length of alcoholic fermentation:	25 days
Fermentation temperature:	53-55 °F
Length of maceration:	8 hours days
Length of aging before bottling:	4 months

### ANALYTICAL DATA

Alcohol:	13.0 %
pH level:	3.2



Residual sugar:  
Acidity:

1.4 g/L  
4.8 g/L