



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

Leyda Sauvignon Blanc 2017

WINE DESCRIPTION

This 100% Sauvignon Blanc comes from one of our vineyards located in the Leyda Valley, a mere 12 kilometers from the Pacific Ocean. Such proximity to the sea creates a truly unique winegrowing location. Ocean breezes and cool climate conditions throughout spring and summer make this an extraordinary area for cultivating white varieties such as Sauvignon Blanc, Chardonnay and Riesling.

ABOUT THE VINEYARD

This Sauvignon Blanc is a blend of three clones: 1 Davis, 242 and 107, all from distinct blocks with diverse orientations: northeast, northwest and southeast, which enhances aromatic diversity. Each block is harvested separately in order to maintain the clones' identities.

WINE PRODUCTION

The grapes were harvested by hand beginning on March 19 and ending on April 11 with 20.8-22.8° Brix, depending on the clone and block orientation. The year 2016 was characterized by a slow maturation, which provided greater aromatic complexity. On the palate, the 2016 Sauvignon Blancs are more concentrated compared to those from 2015.

In the bodega, 50% of the grapes were macerated with a pneumatic press at low temperatures for eight hours to let the aromas and flavors stand out, while the other 50% was pressed in whole bunches. We decanted the juice at 8-10°C until 50-70 NTU before commencing the alcoholic fermentation in 100% stainless steel tanks at low temperatures (12.5-13°C, ending at 16°C) for 18 days. The wine aged on its lees for five months in order to give roundness and improve texture.

The final blend: 50% Clone Davis 1, 20% Clone 242 and 30% Clone 107.

TASTING NOTES

Mineral and expressive, this Sauvignon Blanc 2016 has a pronounced aromatic intensity with a wide array of aromas such as herbal notes, thanks to Clone 1, citric notes such as grapefruit and mandarin, thanks to Clone 107, and tropical notes such as guava and passion fruit from Clone 242. In mouth, a sharp, crisp acidity that is refreshing, citric and juicy.

FOOD PAIRING

Fresh seafood

VINEYARD & PRODUCTION INFO

Production area/appellation:	Valle de San Antonio
Training method:	Double-Guyot
Exposure:	Northeastern / Southeastern / Northwestern
Harvest time:	March
First vintage of this wine:	2001
Bottles produced of this wine:	150,000
Sustainability certification:	Certified Sustainable Wine of Chile

WINEMAKING & AGING

Varietal composition:	100% Sauvignon Blanc
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	18 days
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	5 months

