



### DENOMINACIÓN DE ORIGEN

**Leyda Valley.** Clone 242 vines planted on gently rolling hills directly overlooking the Pacific Ocean receive all the freshness and complexity of this cool-climate coastal valley.

### VINTAGE

The 2015 vintage was characterized by low precipitation and occasional warm weather at the end of the winter, which encouraged early and even budbreak. Some rain fell in late spring, which balanced the growth and development of the grapes. The high temperatures in the summer and fall extended the harvest until the end of May. All of these conditions produced ripe and healthy grapes that were harvested earlier than normal with good fruit character and excellent tannin maturation.

### VINIFICATION

Half of the fruit that went into this wine underwent a 4-hour cold maceration at 50°F (10°C), and 50% was whole cluster pressed. The must was clarified and fermented at 57°F (14°C) for 20 days and then fined and bottled immediately to conserve all of the expression, freshness, and potential of its origin in the cold-climate Leyda Valley.

### ACCOLADES

- **91 points** – Descorchados 2016, 2015 vintage
- **Silver Medal** – Concours Mondial du Sauvignon 2016, 2015 vintage
- **Gold Medal** – Decanter 2015, 2015 vintage
- **Gold Medal** – 2015 AWOCA, 2015 vintage
- **92 points** – 2014 La CAV Tasting Table, 2014 vintage
- **90 points** – Descorchados 2015, 2014 vintage
- **89 points** – Vinous - June 2015, 2014 vintage
- **Silver Medal** – 2014 Annual Wines of Chile Awards, AWOCA, 2014 vintage

### VARIETY

100% Sauvignon Bland, hand picked from the early- to mid-April.

### VINEYARD YIELDS

3.3 t / acre - 8 t / ha

### SERVICE TEMPERATURE

52°F (12°C)

### BASIC ANALYSIS

Alcohol:	13.5°
pH:	3.40
Total Acidity (H <sub>2</sub> SO <sub>4</sub> ):	3.06 g/L
Volatile Acidity (C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> ):	0.46 g/L
Residual Sugar:	1.01 g/L

### WINEMAKER'S NOTES

- Color :** Clean, bright green.
- Aroma :** Very exuberant and expressive with tremendous personality and mineral notes framed by lime and lychee aromas that lend great complexity and elegance.
- Palate :** Voluminous, balanced, and fresh with the clear herbaceous notes typical of the valley and pleasing acidity on the finish.
- Gastronomy :** Ideal with oysters and ceviches. Also delicious with oven-baked or grilled fish, and fresh cheeses.