

Viña Leyda

Sauvignon Blanc Reserva 2025



WHITE
STILL WINE



CHILE



LEYDA VALLEY

TASTING NOTE

Mineral, expressive, and aromatic, with white fruit leading into citrus and a subtle herbaceous character. On the palate, it is fresh throughout, with a citrus finish.

VINIFICATION

Manual harvesting, a mix of destemmed and whole-cluster pressed fruit, cooling and clarification of the juice, then fermentation in stainless steel at low temperatures for 18 days. The wine is then aged on fine lees for 4 months with weekly bâtonnage.

FOOD MATCHING

Pair with shellfish and fish, The style also suits ceviche, oysters, salmon, and other fresh seafood dishes because of its bright acidity and citrus profile.

SIZE	75cl
VINTAGE	2025
ABV	13.5%
GRAPE VARIETIES	Sauvignon Blanc (100%)
CLOSURE	Screw cap
SKU CODE	68596125
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	Chile
REGION	Leyda Valley
ALLERGENS	Sulphur
CLOSURE	Screw cap
PH	3.17
TOTAL ACIDITY	7.65g/l Tartaric
RESIDUAL SUGAR	2.55g/l
SKU	68596125