



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Santa Luz Sauvignon Blanc Gran Reserva

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<b>Usual Price</b>	£13.49
<b>Discount Price (inc. VAT)</b>	£9.99
<b>Code</b>	SANT200

This wine is made from ripe, hand harvested grapes grown in the prestigious Leyda Valley, a place famous for producing premium quality white wines that are more than a match for those Sauvignon's hailing from Marlborough or The Cape. I really like to show this to friends and ask them to guess the place and price - without fail they normally guess twice the price and always from New Zealand!

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### Tasting Notes:

Fresh aromas of lime and grapefruit with hints of green herbs. The palate has a wonderful crisp acidity and a delicate mineral character that lingers through to the finish.

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Specification	
<b>Vinification</b>	The majority of the grapes for this stellar wine come from the unique and cool Leyda Valley, one of the very few valleys in Chile that open to allow cool sea breezes from the Pacific to penetrate inland. This gives Leyda wines a wonderful acidity and mineral-led freshness. Grapes are hand harvested during the night and morning hours. Upon reception at the winery the juice is fermented for 25 days at 12-13° C in stainless steel tanks. The wine settles in tank and benefits from fine lees ageing for 2 months.
<b>ABV</b>	13.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	Chile
<b>Region</b>	Leyda Valley
<b>Area</b>	San Antonio
<b>Sub Area</b>	Leyda
<b>Type</b>	White Wine
<b>Grapes</b>	Sauvignon Blanc
<b>Genres</b>	Vegan, Vegetarian
<b>Vintage</b>	2021
<b>Style</b>	Dry
<b>Body</b>	Zesty, zingy and refreshing
<b>Producer</b>	Viña Luis Felipe Edwards
<b>Producer Overview</b>	The history of Viña Luis Felipe Edwards (LFE) dates back to 1976, when Luis Felipe Edwards Sr. purchased the Fundo San José de Puquillay estate, located in the Colchagua Valley, a premier viticultural region in Chile.
<b>Closure Type</b>	Screw Cap
<b>Food Matches</b>	Ideally paired with sea food, white meat or serve on it's own as an aperitif.
<b>Press Comments</b>	Highly Commended - Wine Merchant Top 100, 2024. Outstanding - Decanter, May 2023, Chilean Sauvignon Blanc Panel Tasting, 95 points: PR "Roasted pepper and pea pod, honeyed pear, some gunflint. Savoury layered complexity; rounded and succulent. Very SB, with that added gunflint complexity. Edgy but it works." BG "Pronounced asparagus, lemon, green pepper nose. Capsicum and citrus on the palate, good zing, a citrus-led finish. Lively and expressive." DV "Restrained and elegant. Fruit includes grapefruit, with peppers, yeasty and flinty notes. Well structured with a crunchy finish." Wine Merchant Top 100 2023, Highly Commended.