



T.H. Sauvignon Blanc (Leyda)

Country:	Chile	Region:	Leyda Valley
Type:	White	Varietal:	Sauvignon Blanc
Format:	6 x 750ml		

BC	AB	SK	MB
+918987	+918987		
Speculative	Open		

TASTING NOTES

Colour:	Pale straw green.
Aroma:	Tropical fruit aromas of passionfruit, guava and pink grapefruit dominate the nose. Subtle peach and lychee aromas come through on the finish.
Taste:	It is consistent and broad on the palate, with great volume and a sweet passionfruit aftertaste.
Food:	Ideal with halibut or other fleshy seafoods.

AWARDS & ACCOLADES

2024 ~ 93 Points. - Club de Amantes del Vino Guía Mesa de Cata, 2025

2024 ~ 91 Points. "The cooler Leyda character shows through in this sauvignon blanc, which delivers pure guavas with hints of green asparagus and sliced apples. Medium-bodied with some texture to the mid-palate and a gooseberry-led finish." - Zekun Shuai - James Suckling, Mar/2025

2023 ~ 92 Points. - Tim Atkin MW, Chile Special Report 2024

2023 ~ 92 Points. "The 2023 Sauvignon Blanc TH Leyda comes from a limestone parcel. It displays bright citrus notes, mint and a clean, straightforward expression. This is aromatically vibrant, with a hint of sun exposure. Dry, creamy and broad for a coastal Sauvignon Blanc, it offers bright acidity wrapped in lees texture. The 2023 is integrated and full of flavor." - Joaquín Hidalgo - Antonio Galloni's Vinous, Jun/2025

2023 ~ 90 Points. "Fruity and tropical aromas of green apples, gooseberries, lemon verbena and a touch of passion fruit. It's medium-bodied, juicy and open, with fresh acidity." - James Suckling, Mar/2024

2023 ~ "Brine and pepper traces mix with vibrant flavors of finger lime and white peach in this refreshing white, with a mouthwatering finish." - Aaron Romano - Wine Spectator, Oct/2024

OTHER INFO

The grapes were sourced from small plots within selected vineyards in the Leyda Valley, a well-known sub-region of San Antonio, 14 kilometres from the Pacific Ocean. Located to the west of the coastal mountain range, Leyda Valley soils developed directly from the granitic rock on the coastal batholith formed 200 million years ago. The subsoil in this plot is quite particular as it is sedimentary and chalky, which is uncommon in the coastal area. The calcareous components of the subsoil provide an extra dimension to the wine. T.H. stands for Terroir Hunter. This T. H. venture will result in limited and dynamic releases of compelling wines from appellations which truly represent Chilean diversity, regional differences and innovation. These wines diverge from the trend towards standardization in the global viticulture, featuring freshness, character and purity rather than over-ripening and the increasingly common "big taste" of oak and alcohol.



For more information, please contact International Cellars Inc.
200-1122 Mainland Street, Vancouver, BC V6B 5L1
604 689 5333 info@international-cellars.com
www.international-cellars.com