

2014 Single Vineyard Sauvignon Blanc Block N° 34

Block N° 34: On a slope of southeastern exposure, it has calcareous deposits on the subsoil and clay on the surface, that characterize this Block. This wine has a distinctive character to those coming from alluvial soils, showing more austere fruit, elegance with marked minerality. It's long in the mouth with a well defined structural acidity.



TECHNICAL SHEET

Varietal Composition:
100% Sauvignon Blanc

Clone:
French 242 and ungrafted root stock

Denomination of Origin:
Leyda Valley

Vineyards:
MontGras, Amaral Block N° 34

Trellis System:
Double Guyot

Irrigation System:
Drip

Yield per hectare:
7,500 kg

TERROIR

Climate:
Coastal with extensive marine influence where low temperatures predominate, allowing a slow maturity of the grapes, preserving the flavours and achieving good acidity and freshness.

ANALYSIS

Alcohol	: 13.5%
Residual Sugar	: 1.0 g/l
Volatile Acidity	: 0.44 g/l
Total Acidity	: 7.12 g/l
pH	: 3.21
Cases Produced	: 500

Winemaker's Comments

2014 was a very good vintage, representative of Amaral, with a marked acidity, finesse and complexity.

Tropical fruits, white flowers and mineral flavours predominate.

In general, it was a very balanced year, with a fresh Spring, followed by 2-3 very hot weeks in the Summer, and at harvest time, it varied between sunny and cloudy days. This allowed a slow, calm harvest, ideal for guarding aromas and acidity.

It was a year of low yields, helping the concentration in mouth.

We have had 8 harvests in Amaral. As the vines get older and their roots set deeper in the minerality of the terroir, the more this Sauvignon Blanc impresses us with its character.

- Jaime De La Cerda

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GEOLOGY

Soil Type : Calcareous deposit in the subsoil and clay on the top.

Orientation : South

Solar Exposure : South - East

Vineyard Altitude: 200 m / 656 ft. above sea level

HARVEST

Grapes were selected and hand harvested on April 4th 2014.

VINIFICATION PROCESS

Classic Sauvignon Blanc vinification

Cold Soaking : 12 hour maceration, then gently pressed

Yeast : VL3

Fermentation T° : 13° - 17° C / 55° – 63° F

AGEING PROCESS

100% aged stainless steel tanks, and work of lees

AGEING POTENTIAL

Can be enjoyed immediately or cellared for a few years.

SERVICE

Service T° : 12° - 13° C / 54° – 55° F

Food Pairing: Ideal with fresh seafood, oysters, lobster and green salad or avocado, white fish, goat cheese, mushrooms, roasted lemon herb chicken.

Storage Recommendation: Bottles in horizontal position, with the wine in contact with the cork, in a fresh, dry and dark place at no more than 15° C / 59° F.

ACCOLADES

• 92 Pts. - **Descorchados 2015 Wine Guide** - Patricio Tapia, Chile

VINTAGE REPORT

Natural low yields stand out in Leyda's 2014 harvest, which helped flavours and the concentration on the palate.

The climate was not as cold as 2013 or as hot as 2012, allowing a slow, balanced and firm maturity.

This Sauvignon Blanc from the southern exposed limestone deposits of Amaral, has elegant intensity, is complex and is more mineral driven than its brother coming from Block Nº 7.

You can feel the intensity of the fruits, with hints of white flowers and very distinctive minerality, complex, all characteristics that give the wine personality, and are a true reflection of its origin.

2014 is a year of concentration in mouth for Amaral, along with great acidity. Creamy, long and with volume, it's more long than wide in mouth which is very distinctive of this particular Block.