

2014 Single Vineyard Sauvignon Blanc Block N° 7

Block N° 7: A soft slope of southwestern exposure, with ancient alluvial soil deposits that has a lot of gravel in the subsoil and sandy clay on the surface, characterizes this Block. This wine is complex, elegant and delicate, that expands in the palate. It also presents a marked acidity, very typical of Amaral.



TECHNICAL SHEET

Varietal Composition:
100% Sauvignon Blanc

Clone:
American 1D and ungrafted root stock

Denomination of Origin:
Leyda Valley

Vineyards:
MontGras, Amaral Block N° 7

Trellis System:
Double Guyot

Irrigation System:
Drip

Yield per hectare:
7,200 kg

TERROIR

Climate:
Coastal with extensive marine influence where low temperatures predominate, allowing the 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 : 0.40 g/l
Total Acidity : 7.05 g/l
pH : 3.24
Cases Produced : 500

Winemaker's Comments

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

Tropical fruits, white flowers and mineral flavours predominate.

In general, it was a very balanced year, with a cool Spring, followed by 2-3 very hot weeks in the Summer. At harvest time, it varied between sunny and cloudy days. This allowed a slow harvest, ideal for keeping 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 : Slopes of ancient of alluvial deposits

Orientation : East-West

Solar Exposure : South - West

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

HARVEST

Grapes were selected and hand harvested on March 23th, 2014.

VINIFICATION PROCESS

Classic Sauvignon Blanc vinification

Cold Soaking : 12 hour maceration and then gently pressed

Yeast : VL3

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

AGEING PROCESS

100% aged in 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, white fish or salmon and goat cheese.

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

• **94 Pts. & Rated Among the Best Sauvignon Blancs from Chile & Among Wines from Leyda - Descorchados 2015 Guide - Patricio Tapia, Chile**

VINTAGE REPORT

Natural low yields stand out in Leyda's 2014 harvest, which helped the flavours and 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 ancient alluvial soils of Amaral, is elegant, intense and complex.

You can feel the intensity of the fruit, such as pear, grapefruit and tropical fruit like guayaba, white flowers and some mineral hints. These characteristics, give the wine a special personality, a true reflection of its origin.

2014 it is a year of concentration in mouth for Amaral, along with great acidity. Creamy, long, wide and with volume. All this structured in a nice acidity, characteristic in Amaral.