

AMARAL®

Leyda - Chile

2015 Chardonnay

Amaral, located in the renowned Leyda Valley, is only 12 km (7 mi) from the Pacific Ocean. It has a semi-arid climate shaped by the influence of the sea, which is especially cold due to the Humboldt Current, which ensures that Amaral's particular terroir is reflected with elegance and personality in their wines.

TECHNICAL SHEET

Varietal Composition:
100% Chardonnay

Clone:
76-954-548

Denomination of Origin:
Leyda Valley

Vineyards:
MontGras, Amaral

Trellis System:
Double Guyot

Irrigation System:
Drip

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.

Annual Rain (2014 – 2015):
386 mm

Historic Rain Average:
370 mm

ANALYSIS

Alcohol	: 13.5 %
Residual Sugar	: 1.90 g/l
Volatile Acidity	: 0.34 g/l
Total Acidity	: 6.11 g/l
pH	: 3.44

Winemaker's Comments

The harvest 2015 was good, although warmer than other years, La cosecha 2015 fue buena, aunque más cálida que otros años, por lo que tuvimos que ser muy vigilantes de la fruta en el viñedo para cosechar en el momento exacto de madurez, acidez y fineza para poder mantener la complejidad también.

En general, fue un año balanceado, con una primavera y verano frío. Durante la cosecha, estuvo más cálido que en 2014, y varió entre principalmente soleado y algunos días nublados.

Fue un año de mayores rendimientos que en 2014, aunque igual obtuvimos buena concentración en boca.

Jaime De La Cerda



2015 Chardonnay

GEOLOGY

Soil Type : Slopes of ancient of alluvial deposits.

Orientation : Varied according to Block, but mainly North - East and North – West.

Solar Exposure : Varied according to Block, predominantly North - East and West.

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

HARVEST

Grapes were selected and hand harvested between April 16th and 21st, 2015.

VINIFICATION PROCESS

The whole cluster was pressed in a pneumatic press, for then fermenting the juice with native yeasts and CY3079, at a temperature between 13° - 15° / 50° - 54° F.

AGEING PROCESS

10% of the wine was fermented and aged in 350 - 400 L Burgundy barrels; 50% used. It was maintained with its lees, making battonage, looking for increasing the volume and gaining complexity.

FILTERING & BOTTLING PROCESS

Membrane filtration of 1 um at bottling.

AGEING POTENTIAL

For our Winemaker, the wine is ready to be enjoyed upon opening the bottle. Nevertheless, it can be cellared for 5 years.

SERVICE

Service T °: 12° - 13° C / 54° - 57° F

Food Pairing: Ideal with fatty fishes like salmon or tuna. Also goes well with mushroom sauce or a shrimp salad with cheese.

TASTING NOTES

Of an intense golden yellow color. In the nose you can feel tropical fruits with some hints of floral notes.

It has a medium body very creamy, with a flavorfull acidity that makes it more vibrant and interesting.

It has a long persistence in mouth with an aftertaste that goes in line with the initial aromas perceived, together with toasted notes that stays rounding the palate.