

2015 Single Vineyard Sauvignon Blanc Block Nº 34

Block No. 34: Located on a south-eastern facing slope with calcareous deposits in the subsoil and clay on the surface. This wine has the distinctive character of wines from alluvial soils, showing more austere fruit and elegance, together with marked minerality. It is long in the mouth with well-defined structural acidity.



TECHNICAL SHEET

Varietal Composition:
100% Sauvignon Blanc

Clone:
French 242, ungrafted

Denomination of Origin:
Leyda Valley

Vineyards:
MontGras, Amaral Block No. 34

Training System:
Double Guyot

Irrigation System:
Drip

Yield per hectare:
7.500 kg

TERROIR

Climate:
Coastal, with a significant marine influence where low temperatures predominate, allowing the grapes to ripen slowly, retaining the flavours and achieving good acidity and freshness.

ANALYSIS

Alcohol: 13.5%
Residual Sugar: 1.6 g/l
Volatile Acidity: 0.46 g/l
Total Acidity: 6.85 g/l
pH: 3.23
Cases Produced: 300

Winemaker's Comments

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

You can sense its mineral character, with fruit and hints of white flowers. All these characteristics give the wine personality, and are a true reflection of its origin.

The 2015 vintage has attractive, delicate fruit, intermingled with herbs and mineral notes. This is a well-rounded wine with good concentration and weight and a long finish. The structure is rounded off with the delicious acidity that is a feature of this particular block.

Jaime De La Cerda Silva

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GEOLOGY

Soil Type: Calcareous deposits in the subsoil and clay on the surface.

Orientation: South

Solar Exposure: South - east

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

HARVEST

The grapes were selected and hand-harvested on 27 March 2015.

VINIFICATION PROCESS

Classic Sauvignon Blanc vinification

Cold Soak: The grapes underwent a 12-hour maceration and were then gently pressed.

Yeast: VL3

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

AGEING PROCESS

100% aged in stainless steel tanks with some work with the lees.

AGEING POTENTIAL

This wine can be enjoyed immediately or cellared for a few years.

SERVICE

Service T°: 12°C- 13°C / 54°F-57°F.

Food Pairing: This wine pairs beautifully with fresh seafood, oysters, lobster and green salad or avocado, white fish, goat's cheese, mushrooms, roast chicken with lemon and herbs.

Storage Recommendation: Place bottles in a 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

- **93 Pts. - Descorchados 2016 Wine Guide - Patricio Tapia, Chile**

VINTAGE REPORT

2015 was a good vintage. The temperatures were slightly warm, but not as high as those in 2012.

We had to be very vigilant with the fruit and vines in order to harvest at the exact point of ripeness, acidity and finesse while also retaining the complexity.

This vintage is predominated by white flowers and mineral flavours.

In general, this was a very balanced year, with a cool spring and summer. At harvest time, the weather was warmer than in 2014, and varied between mostly sunny and some cloudy days.

It was a year of higher yields than 2014, although we still achieved good concentration in the mouth.

We have had 9 harvests at Amaral. As the vines get older and their roots delve deeper into the minerality of the terroir, this Sauvignon Blanc impresses us more and more with its character.