

2015 Single Vineyard Sauvignon Blanc Block N° 7

Block N° 7: Is on a soft slope of southwestern exposure, with ancient alluvial soil deposits that has a lot of gravel in the subsoil and a well-structured upper soil. This wine is complex, elegant and delicate, and 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 : 1.45 g/l
Volatile Acidity : 0.42 g/l
Total Acidity : 6.90 g/l
pH : 3.27
Cases Produced : 300

Winemaker's Comments

This Sauvignon Blanc from the ancient alluvial soils of Amaral, is elegant, intense and complex.

You can feel the intensity of the grapefruit and tropical fruits such as guayaba, as well as white flowers, along with mineral and herbal hints.

These characteristics, give the wine a special personality, a true reflection of its origin.

2015 it is a year of nice and delicate fruit and herbs. Good concentration and volume in mouth. All of this structured in a nice acidity, characteristic in Amaral.

- 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 20th, 2015.

VINIFICATION PROCESS

Classic Sauvignon Blanc vinification

Cold Soaking: 50% whole cluster and 50% destemmed, each with 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 from 4 to 6 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

91 Pts. - Descorchados 2016 Wine Guide - Patricio Tapia, Chile

VINTAGE REPORT

2015 was a good vintage, although slightly warm, but not as much as 2012. With higher yields than 2014, we still achieved a nice concentration in mouth.

We had to be very vigilant of the fruit and vines to harvest at the exact point of maturity, acidity and finesse in order to maintain the complexity as well.

Tropical fruits, white flowers, some slight herbal notes, and mineral flavours predominate in this wine.

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

We have had 9 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.