

AMARAL®

Leyda - Chile

2016 Chardonnay

The freshness, force and purity of the ocean in a glass. Enjoy a unique moment of freshness with Amaral, which comes from the best valley in Chile for producing cool climate wines.

TECHNICAL SHEET

Varietal Composition:
100% Chardonnay

Clone:
76-954-548

Denomination of Origin:
Leyda Valley

Vineyards:
MontGras, Amaral

Training System:
Double Guyot

Irrigation System:
Drip

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.

Annual Rain (2015 – 2016):
646 mm

Historic Rain Average:
370 mm

ANALYSIS

Alcohol: 14.0 %
Residual Sugar: 1.80 g/l
Volatile Acidity: 0.28 g/l
Total Acidity: 5.71 g/l
pH: 3.30

Winemaker's Comments

This harvest will be difficult to forget as it was the wettest one we can remember.

Fortunately, the phenolic ripeness, acidity and flavours developed quickly, so we were able to harvest a good part of the Chardonnay before the rain, with excellent results. We obtained a wine that is packed with fruit, minerality and the character of Amaral.

I invite you to try it!

Jaime De la Cerda



2016 Chardonnay

GEOLOGY

Soil Type: Slopes with ancient alluvial deposits.

Orientation: This varies from block to block but is predominantly north to east and north to west.

Solar Exposure: This varies from block to block but is predominantly north-east and west.

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

HARVEST

The grapes were selected and hand-harvested during the second week of April.

VINIFICATION PROCESS

The whole clusters were pressed in a pneumatic press. Then the must was fermented with both native and selected yeasts at low temperatures of between 13°C and 15°C / 50°F and 54°F.

AGEING PROCESS

10% of the wine was fermented in used 350- and 400-litre Burgundy barrels. It was kept over its lees and bâtonnage was used to increase its volume and complexity.

FILTERING & BOTTLING PROCESS

Membrane filtration of 1 um at bottling.

AGEING POTENTIAL

Our Winemaker says this wine is ready to be enjoyed when you open it. Nevertheless, it can be cellared for 5 years.

SERVICE

Service T°: 12°C- 13°C / 54°F-57°F.

Food Pairing: This wine pairs very well with pasta with a creamy sauce, as well as dishes containing oily fish.

TASTING NOTES

This wine is clear and a bright yellow colour with golden hues. The nose reveals intense tropical fruit aromas like passionfruit and mango.

In the mouth, it is creamy and well-rounded with a delicious acidity that emphasizes its tropical flavours. Persistent in the finish with subtle notes of toast that stay right through to the end.