

AMARAL®

Leyda - Chile

2017 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:
76-95-548

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):
409 mm

Historic Rain Average:
372 mm

ANALYSIS

Alcohol: 14.0 %
Residual Sugar: 1.60 g/l
Total Acidity: 4.74 g/l
pH: 3.42

Winemaker's Comments

This season was much warmer than previous years and the harvest was brought forward by 3 to 4 weeks.

Despite this, the quality of the fruit was excellent and, as always, we managed to obtain a refreshing wine that reflected its origin in Amaral, with the coastal influence apparent in every sip.

Don't miss this great wine that is packed with the purity, fruit and freshness that characterize it.

Jaime De la Cerda

2017 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 third and fourth weeks of March.

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

15% of the must was fermented in untoasted 3,500-litre Italian French oak casks in order to provide a more subtle and elegant contribution from the wood.

FILTERING & BOTTLING PROCESS

Membrane filtration of 1 µm 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 fish and seafood dishes such as mussels baked in a parmesan sauce or breaded calamari. This is an excellent partner for Italian dishes with creamy sauces.

TASTING NOTES

This wine is a bright yellow colour with golden hues. The nose reveals intense fruity aromas like passionfruit, mango and a hint of peach, together with subtle white floral and mineral notes.

This full-bodied wine has a creamy, enveloping texture and good acidity that highlights its fruity character. The finish is long with subtle notes of toast, which make the wine elegant and pleasant.