

AMARAL®

MONTGRAS.

2017 Sauvignon Blanc

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% Sauvignon Blanc

Clones:
70% 1D + 20% 242 + 10% 107

Denomination of Origin:
Leyda Valley

Vineyards:
Amaral

Block:
Selected grapes from blocks 66 h / 163 a

Year Planted:
2006

Training System:
Cane pruned

Irrigation System:
Drip

TERROIR

Climate:
Coastal, with an extended marine influence dominated by low temperatures that enables the grapes to ripen and develop slowly, retaining the flavours and achieving good acidity and freshness.

Annual Rain (2015 – 2016):
409 mm

Historic Rain Average:
370 mm

ANALYSIS

Alcohol: 13.5%
Residual Sugar: 1.46 g/l
Volatile Acidity: 0.46 g/l
Total Acidity: 5.43 g/l
pH: 3.08

Winemaker's Comments

Although this was a warmer and earlier harvest than in other years, the quality of the fruit was still excellent.

As always, this is a refreshing wine and you can taste the identity of the place of origin in every sip.

The closeness to the sea and the incredible stony limestone soils of the rolling hills of Amaral's vineyards, are reflected in the characteristic purity, freshness and minerality of this wine that I invite you to enjoy.

Jaime De la Cerda

AMARAL®

MONTGRAS.

2017 Sauvignon Blanc

GEOLOGY

Soil Type: Slopes with ancient alluvial deposits of limestone and gravel are the origin of 15% of this year's blend.

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

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

HARVEST

The grapes were selected and handpicked between 24 February and 14 March 2017.

VINIFICATION PROCESS

One part of the harvest was whole cluster-pressed, while the other part was cold-soaked for 8 hours at 8°C- 10°C / 46°F - 50°F, in order to extract more aromatic precursors. The must was inoculated with selected yeasts plus 5% native yeasts in this new fermentation. The wine was aged over its lees for 4 months, before being clarified, treated with sulfites and bottled.

AGEING PROCESS

The wine was matured in stainless steel tanks before being bottled.

FILTERING & BOTTLING PROCESS

The wine was clarified with isinglass and bentonite, then underwent an initial earth filtration and was filtered again with a 1-micron membrane before bottling.

AGEING POTENTIAL

Our Winemaker says this wine is ready to be enjoyed when you open it. Nevertheless, it can be cellared for 3 to 5 years.

SERVICE

Service T°: 10°C- 13°C / 50°F-55°F.

Food Pairing: This wine pairs perfectly with fresh, light dishes, such as fresh seafood, ceviche, white fish and green salads or with fresh fruit.

TASTING NOTES

This wine is clear - almost transparent - and pale yellow in colour, inviting you to taste it.

The nose is mineral and fine, with tropical fruit notes and some white flowers. In the mouth it has good volume, with plenty of fruit, as well as good acidity. The finish is persistent with a nice sensation of freshness that invites you to continue enjoying it.