

AMARAL®

MONTGRAS.

Sauvignon Blanc 1 2018

D.O. Leyda



TECHNICAL INFORMATION

Winemaker	: Jaime De la Cerda	Alcohol	: 13.5%
Variety	: 100% Sauvignon Blanc	Azúcar Residual	: 2.42 g/l
Harvest	: Mid-March	Acidez Total	: 5.48 g/l
Production	: 10,000 cases (9L)	pH	: 3.19

VINIFICATION

Once the grapes had been hand-selected in the vineyards, they were transported to the cellar. 50% of the grapes were whole-cluster pressed, while the rest were 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 for fermentation at a cold temperature.

AGEING

The wine was kept only in stainless steel tanks and was aged over its lees for 4 months, before being clarified, treated with sulphites and 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

This wine can be enjoyed now or it could be cellared for 3 to 5 years.

TASTING NOTES

With a brilliant crystal yellow colour, this wine invites you to taste it. The nose is very mineral with fruity notes and floral hints. It has good volume in the mouth, as well as pleasant acidity that supports the fruit and makes the wine persist with a refreshing sensation from the place of origin.

FOOD PAIRING

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



Sustainable wines from Chile



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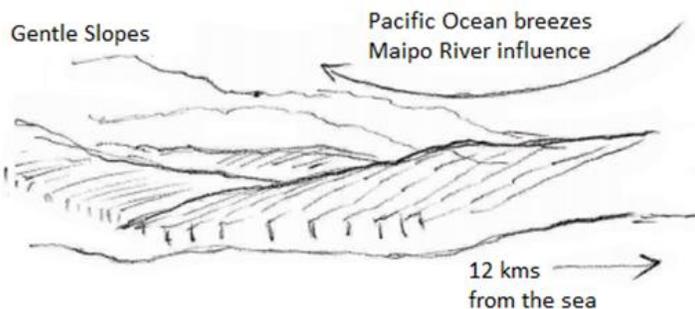
VINEYARD

Located in the cool Leyda Valley, one of Chile's upcoming regions for premium cool coastal varieties. Amaral is a unique estate in this region being the closest vineyards to the Pacific Ocean (at a distance of just 12km – 7 miles) and bordered by the Maipo River. Also has three different soil types that give our wines a very special character.

CLIMATE

Semi-arid climate with a strong marine influence that is especially cool due to the Humboldt Current.

Cool mornings and afternoons, along with mild days promote aromatic complexity in our wines. It also has two bordering bodies of water – the Maipo River and the Pacific Ocean – that act as buffers and help prevent frost.



SOILS

This area used to be a marine terrace, that today has evolved as a complex and rich terroir with three different types of soils:

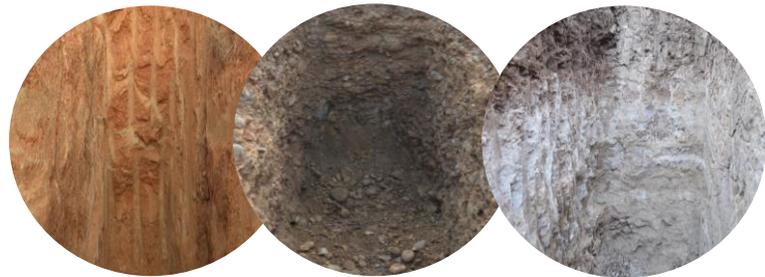
- Alluvial soils from the Maipo River
- Limestone soils from the Pacific Ocean
- Granitic soils from the Coastal and Andes Mountain Ranges

The vineyards selected for this wine mainly have alluvial soils, having for this vintage 7,5% coming from calcareous soils.

SEASON AND HARVEST

2018 was a very cool year and spring and summer were cooler than previous years. As a result, the grapes ripened more slowly and were harvested later in the absence of rain.

These excellent conditions resulted in pleasantly aromatic wines with delicious acidity and generally a lower level of alcohol. They are juicy wines, very pleasant in the mouth, fresh and aromatic.



Granitic

Alluvial

Limestone

