

AMARAL

Valle de Leyda

SAUVIGNON BLANC / 2020

D.O. LEYDA, SAN ANTONIO VALLEY



TECHNICAL INFORMATION

Winemaker	: Cristián Correa	Alcohol	: 13.0%
Variety	: 100% Sauvignon Blanc	Residual Sugar	: 1.87 g/l
Harvest	: Began on 27 February	Total Acidity	: 6.15 g/l
Production	: 8,500 cases (9L)	pH	: 3.24

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 ready to ferment at a cool temperature.

AGEING

The wine was kept only in stainless steel tanks and was aged over its lees for 6 months, before being clarified, treated with sulphites and bottled.

FILTERING & BOTTLING PROCESS

The wine was clarified with 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

Shiny, pale lemon colour with greenish hues. The nose reveals the minerality typical of the Leyda Valley, with pronounced notes of citrus fruit, such as grapefruit and lemon. The mouth is fresh, with good acidity, that makes it more vertical with a long finish and a refreshing sensation.

FOOD PAIRING

This wine pairs well with fresher, lighter dishes, such as appetizers containing fresh cheese, salad, ceviche, tartare and leaner white fish.

Viña MontGras is committed to sustainability and the environment:





VINEYARD

Located in the cool Leyda Valley, one of Chile's most renowned regions for premium cool coastal varieties.

Amaral is unique in this region, being the vineyard that is closest to the Pacific Ocean (at a distance of just 12km – 7 miles) and bordered by the River Maipo.

The grapes for this Sauvignon Blanc are from clone 242 vines that are VSP-trained with double guyot pruning.

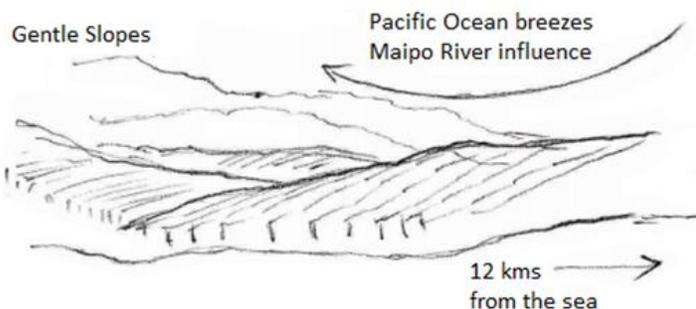
CLIMATE

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

The frequent morning mists add saline and mineral notes characteristic of the place of origin to the final wine.

Cool mornings and afternoons, along with mild days promote aromatic complexity in our wines.

The vineyards are also surrounded by two bodies of water – the River Maipo 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 River Maipo
- Limestone soils from the Pacific Ocean
- Granitic soils from the Coastal and Andes Mountain Ranges

The vineyards selected for this vintage correspond to a mixture of all these soil types, lending unique complexity to the wine.



Granitic

Alluvial

Limestone

SEASON AND HARVEST

The harvest in 2020 was significantly earlier than that of the previous year because of the higher number of cumulative degree days. This resulted in the earlier ripening of healthy grapes that were unaffected by the drought because the adjacent River Maipo behaves the same from year to year in terms of water supply.

A tremendous year for our wines from Amaral, with great freshness and aromatic expression that really reflect the place.

