

AMARAL®

MONTGRAS.

Chardonnay / 2019

D.O. Leyda



TECHNICAL INFORMATION

Winemaker	: Cristián Correa	Alcohol	: 14.0%
Variety	: 100% Chardonnay	Azúcar Residual	: 2.10 g/l
Harvest	: Mid week of March	Acidez Total	: 5.19 g/l
Production	: 3,000 cases (9L)	pH	: 3.47

VINIFICATION

Once the grapes had been hand-selected in the vineyards, they were transported to the cellar to whole-cluster press them when they arrive. This juice was naturally fermented with native yeasts at low controlled temperatures between 50°F and 54°F.

AGEING

30% of the must was fermented in untoasted 3,500-litre French oak casks in order to provide a more subtle and elegant contribution from the wood.

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

Of bright yellow colour with golden hues. Intense tropical fruity aromas like passionfruit and mango together with subtle white floral notes and peach.

With a nice creamy texture in mouth and a good acidity that accompanies its fruity character. This wine has a long ending with subtle notes of toast that are in perfect balance with its fruity characteristics.

FOOD PAIRING

This wine pairs excellent with fishes in general as dishes with shellfishes, also with white meats and more creamy sauces with pastas.



Sustainable wines from Chile



www.montgras.cl



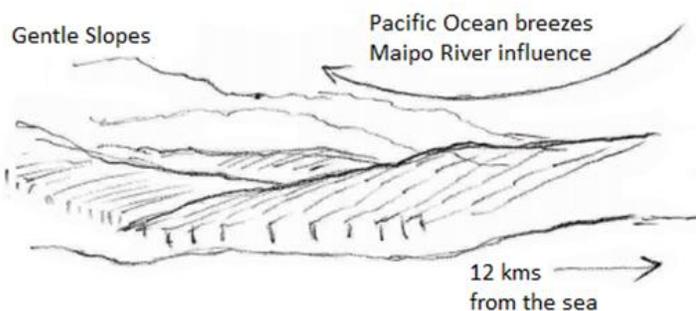
VINEYARD

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

Rolling slopes with ancient alluvial deposits coming from the Maipo River that surrounds the vineyards.



Alluvial

SEASON AND HARVEST

For the 2019 vintage, the season got underway with a spring free from frost and rain. There was good thermal amplitude during ripening, giving us healthy grapes, although the acidity levels were a little lower than we are used to in this vineyard.

The wines from this vintage therefore have a more austere aromatic profile, but are very expressive in the mouth and undoubtedly represent their place of origin.

