

AMARAL

Valle de Leyda

PINOT NOIR / 2019

D.O. LEYDA, SAN ANTONIO VALLEY



TECHNICAL INFORMATION

Winemaker	: Cristián Correa	Alcohol	: 13.0%
Variety	: 100% Pinot Noir	Residual Sugar	: 1.66 g/l
Harvest	: 6 March	Total Acidity	: 5.51 g/l
Production	: 1,000 cases (9L)	pH	: 3.44

VINIFICATION

A double selection of clusters and grapes took place in the winery. Then the grapes, including 30% whole clusters, were put into small concrete vats and stainless steel tanks to ferment with their native yeasts. During the fermentation, two daily punch-downs were carried out. The must macerated with the skins for a total of around 15 days and was then vertically pressed and racked into used barrels and foudres, where it underwent spontaneous malolactic fermentation.

AGEING

50% of the final blend was aged in medium-toast, 225-litre oak barrels and used 2,000-litre foudres for 12 months. The other 50% was kept in stainless steel tanks.

FILTERING & BOTTLING PROCESS

This wine was only filtered through earth and filter plates before bottling.

AGEING POTENTIAL

This wine can be enjoyed now or it could be cellared for 10 years.

TASTING NOTES

A light bright garnet colour. A characteristic Pinot Noir nose with delicate notes of sour cherries and subtle earthy notes that make it even more interesting and elegant. In the mouth, this is a smooth-textured wine with good acidity, and the fruit is more prominent than the soft notes of toast that come through in the aftertaste.

FOOD PAIRING

This wine pairs very well with oily fish, as well as summer appetizers and soft cheese.

Viña MontGras is committed to sustainability and the environment:





VINEYARD

This is our most coastal vineyard in D.O. Leyda, located just 12km (7 miles) away from the Pacific Ocean and bordered by the River Maipo.

The grapes come from block No. 912, which was planted in 2006 with the French 777 clone. The vines are trained in double guyot and face north-west. The vineyard is 200m (656 feet) above sea level.

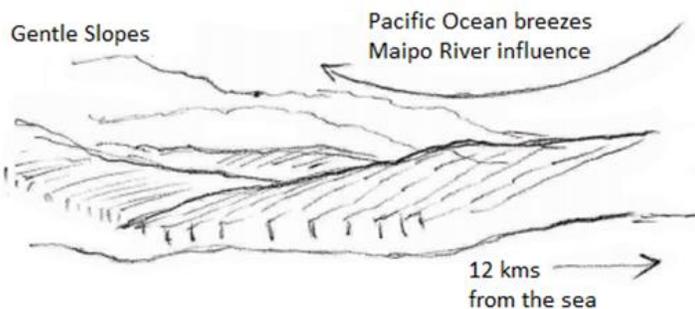
CLIMATE

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

The frequent morning mists lend the wine the saline and mineral notes characteristic of the place of origin.

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

The vineyards are surrounded by two bordering 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 that give very special characteristics to our wines.

The vineyards from which this Pinot Noir comes have a mixture of calcareous soils from the Pacific Ocean and alluvial soils from the River Maipo.



Alluvial

Limestone

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.

