

# AMARAL®

MONTGRAS.

## Sauvignon Blanc 1 2019

D.O. Leyda



### TECHNICAL INFORMATION

Winemaker	: Cristián Correa	Alcohol	: 14.0%
Variety	: 100% Sauvignon Blanc	Azúcar Residual	: 1.99 g/l
Harvest	: First week of March	Acidez Total	: 6.40 g/l
Production	: 10,000 cases (9L)	pH	: 3.11

### 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 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

Transparent, pale yellow with greenish hues. The nose reveals the minerality typical of the Leyda Valley, with fruity notes and subtle floral hints. The mouth has good volume and the fruit is accompanied by acidity, making for a long finish and a refreshing sensation.

### FOOD PAIRING

This wine pairs well with light, summery dishes, like fresh shellfish, ceviche, white fish and green salad.



Sustainable wines from  
Chile



[www.montgras.cl](http://www.montgras.cl)



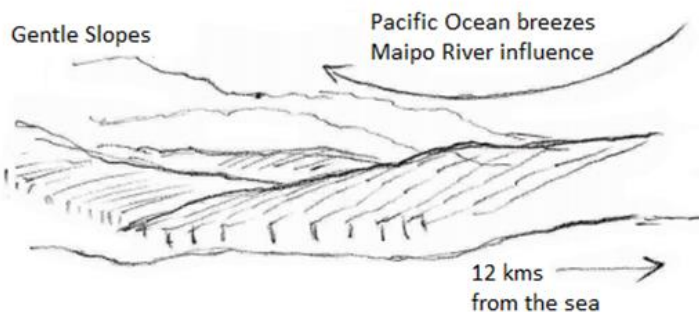
## VINEYARD

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

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

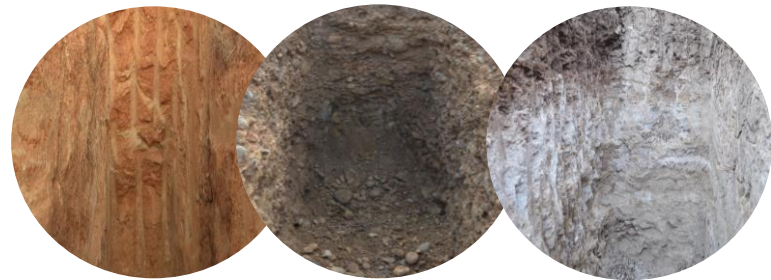
- Alluvial soils from the Maipo River
- Limestone soils from the Pacific Ocean
- Granitic soils from the Coastal and Andes Mountain Ranges

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

## 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.



Granitic

Alluvial

Limestone

