

AMARAL

Valle de Leyda

SYRAH / 2019

D.O. LEYDA, SAN ANTONIO VALLEY



TECHNICAL INFORMATION

Winemaker	: Cristián Correa	Alcohol	: 14.0%
Variety	: 100% Syrah	Residual Sugar	: 2.28 g/l
Harvest	: 16 April	Total Acidity	: 5.02 g/l
Production	: 1,000 cases (9L)	pH	: 3.52

VINIFICATION

A double selection of clusters and grapes was made in the winery. Then the grapes, including 20% whole clusters, were put into small concrete vats and stainless steel tanks to ferment with their native yeasts. The must macerated with the skins for a total of around 15 days. It was then vertically pressed and subsequently racked to 2,000-litre foudres, where it underwent spontaneous malolactic fermentation.

AGEING

100% of the wine was aged in used 225-litre oak barrels and 2,000-litre foudres for 12 months.

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 deep ruby colour with violet hues, this is a fresh wine with delicate notes of blueberries and black fruit together with floral hints. It also has notes of earth and forest intermingled with hints of smoke, giving complexity and elegance to a wine that shows personality and cool-climate character. Long, with good volume and refreshing acidity, making this a very pleasant wine. Well integrated tannins, with good balance and grip.

FOOD PAIRING

This wine pairs very well with game, lamb, beef with pepper or veal ribs.

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 come from block No.950, which is planted with clone 300, gobelet-trained vines that face north-east and are at an altitude of 200m (656 feet) above sea level.

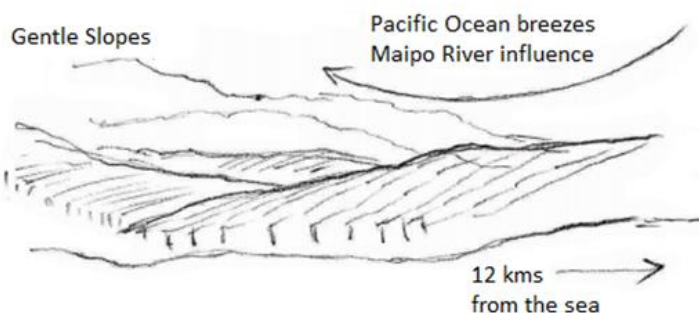
CLIMATE

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

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

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

The vineyard is 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 that give very special characteristics to our wines.

The block of vines that produced this Syrah is planted in granitic soils that originated in the Coastal and Andes Mountain Ranges.



Granitic

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.



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