

AMARAL

Valle de Leyda

SYRAH / 2020

D.O. LEYDA, SAN ANTONIO VALLEY



TECHNICAL INFORMATION

Winemaker	: Benjamín Leiva	Alcohol	: 14.0%
Variety	: 100% Syrah	Residual Sugar	: 2.3 g/l
Harvest	: 23 of april	Total Acidity	: 5.7 g/l
Production	: 1222 cases (9L)	pH	: 3.4

VINIFICATION

A double selection of clusters and grape berries was made in the winery for fermenting with 20% of complete clusters and their native natural yeasts in small concrete vats and stainless steel tanks, macerating their skins for a total of 15 days approx. It was then vertically pressed to be subsequently racked to 2,000-liter foudres where it underwent spontaneous malolactic fermentation.

AGEING

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

FILTERING & BOTTLING PROCESS

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

AGEING POTENTIAL

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

TASTING NOTES

Of deep ruby red colour with violet notes. It is fresh with delicate notes of blueberries, black fruit together with floral touches. It also has notes of earth and forest mixed with hints of smoke, giving complexity and elegance to a wine that shows personality and cold-climate character. Long, with good volume, it has a refreshing acidity that results in a very pleasant wine. Well integrated tannins, with a good balance and grip.

FOOD PAIRING

This wine pairs very well with game birds, 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 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.

It comes from block N°950 planted with clone 300 trained in gobelet system with a northeast orientation at 200 m above sea level.

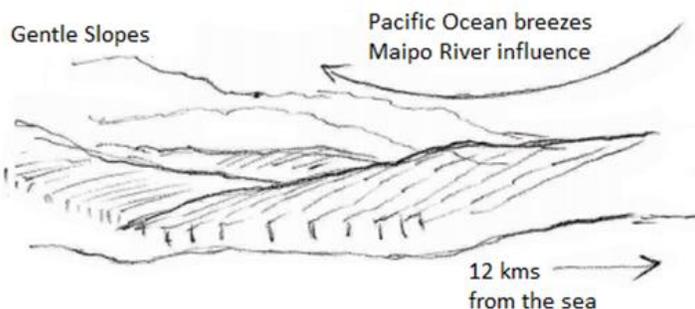
CLIMATE

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

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

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 that give very special characteristics to our wines.

For the block of this Syrah, the soils are granitic, originated by the Coastal and Andes Mountain Ranges.



Granitic

SEASON AND HARVEST

For the 2020 vintage, the season presented only two very light frosts and little rain in spring. There was good thermal amplitude during ripening, giving us healthy grapes and very good acidity levels. The wines from this vintage have an aromatic profile characteristic of cold climate, with pleasant balsamic notes, being very expressive in the mouth and undoubtedly represent their place of origin.

