

AMARAL

Valle de Leyda

SAUVIGNON BLANC / 2021

D.O. LEYDA, SAN ANTONIO VALLEY



TECHNICAL INFORMATION

| | | | |
|-------------------|------------------------|-----------------------|------------|
| Winemaker | : Benjamín Leiva | Alcohol | : 12.5% |
| Variety | : 100% Sauvignon Blanc | Residual Sugar | : 1.47 g/l |
| Harvest | : Began on 10 March | Total Acidity | : 6.44 g/l |
| Production | : 10,000 cases (9L) | pH | : 3.06 |

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 ready to ferment at a cool temperature.

AGEING

The wine was kept only in stainless steel tanks and was aged over its lees for 6 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

Bright lemon yellow color with greenish reflections. Intense citrus and mineral aromas, typical of the place, highlighting notes of grapefruit, lemon zest and salty touches. On the palate it is fresh, with a good acidity that makes it more vertical than wide and a long finish that persists in a refreshing way.

FOOD PAIRING

Ideal for fresh appetizers or lighter dishes containing less fatty white fish as well as salads and fresh cheeses.

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 for this Sauvignon Blanc are from clone 242 vines that are VSP-trained with double guyot pruning.

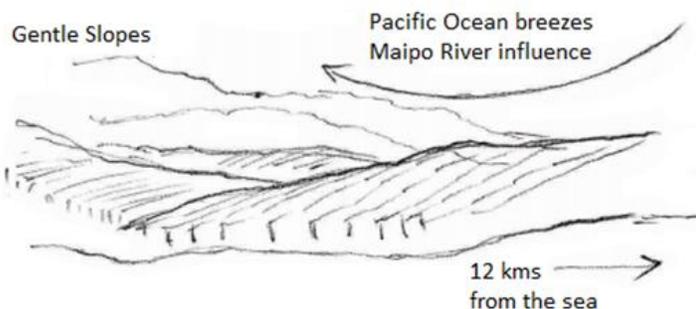
CLIMATE

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 of origin to the final wine.

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

The vineyards are 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:

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

The mixture of all these soils gives us a unique complexity in our final wines.



Granitic

Alluvial

Limestone

SEASON AND HARVEST

The 2021 Harvest was characterized by being historically colder in the final stage of maturity of the grapes, it resulted in a slow maturation with a longer harvest in time.

In addition to these low temperatures, this vintage was marked by an unusual rain at the end of January, which fortunately did not cause major inconveniences in our Sauvignon Blanc grapes since they still did not accumulate significant sugars at that date.

The overall quality of this vintage was fresher, with more nerve, showing more expressive wines, with good acidity and a lower alcohol content than the 2020 vintage.

