

AMARAL

Valle de Leyda

CHARDONNAY / 2022

D.O. LEYDA, SAN ANTONIO VALLEY



TECHNICAL INFORMATION

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|-------------------|------------------------|-----------------------|------------|
| Winemaker | : Benjamín Leiva | Alcohol | : 13 % |
| Variety | : 100% Chardonnay | Residual Sugar | : 1.79 g/l |
| Harvest | : From the 18 of april | Total Acidity | : 7.1 g/l |
| Production | : 3.100 cases (9L) | pH | : 3.12 |

VINIFICATION

Once the grapes had been hand-selected in the vineyards, they were transported to the cellar to whole-cluster press them when they arrive. This juice was fermented with selected yeasts in stainless tanks at low controlled temperatures between 13-15°C / 55°F-59°F. Once the fermentation was done, the wine was sulphited, part of it was racked into barrels and used foudres looking for a greater complexity and structure on the palate.

AGEING

Only a 30% of this wine was kept in used French oak barrels of 225 liters and 3,500-litre casks during 2 to 3 months in order to provide a more subtle and elegant contribution from the wood.

FILTERING & BOTTLING PROCESS

The wine was clarified with bentonite, then underwent an initial earth filtration and was filtered again with a 0,45-micron membrane before bottling.

AGEING POTENTIAL

This wine can be enjoyed now or it could be cellared for 3 to 5 years.

TASTING NOTES

Of an attractive, very clean and bright yellow colour. Its aromatic profile recalls white flowers and tropical fruits with mineral touches. Round in the mouth, with great volume as well as an acidity that gives it extraordinary freshness.

FOOD PAIRING

This wine pairs excellent with fishes in general as dishes with shellfishes, also with white meats and more creamy sauces with pastas.

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.

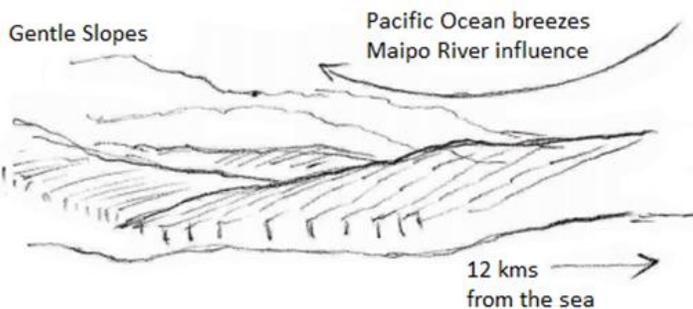
The vineyards that are part of this Chardonnay are of clones 76 and 548 vsp-trained along trellis with double guyot pruning.

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 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.

The vineyards that make up this Chardonnay come from soils on rolling hills and are mainly composed of granite, originated by the Coastal and Andes Mountain Ranges.



Granitic

SEASON AND HARVEST

The 2021 Harvest was characterized by a more generous winter than the previous one, by maximum temperatures lower than the 2020 vintage. The winter rains allowed us to accumulate enough water in the profile of the roots to begin sprouting in a homogeneous way.

The lower accumulation of degree days and maximum temperatures lower than the previous season gave us slower and more even maturity.

