

# AMARAL

*Valle de Leyda*

PINOT NOIR / 2022

D.O. LEYDA, SAN ANTONIO VALLEY



## TECHNICAL INFORMATION

<b>Winemaker</b>	: Benjamín Leiva	<b>Alcohol</b>	: 13.5%
<b>Variety</b>	: 100% Pinot Noir	<b>Residual Sugar</b>	: 2.2 g/l
<b>Harvest</b>	: 23 <sup>th</sup> March	<b>Total Acidity</b>	: 5.8 g/l
<b>Production</b>	: 1,000 cases (9L)	<b>pH</b>	: 3.33

## VINIFICATION

Once the grape clusters are received in the winery, they undergo a selection process before being destemmed, without going through crushing. Subsequently, they are introduced into open tanks, having previously passed through a cold exchanger to reach a temperature of 14°C in the vat. After two days, selected yeast is inoculated to initiate fermentation at a maximum temperature of 22°C. Upon completion of alcoholic fermentation, the wine undergoes a post-fermentation maceration for 6-8 days at 26°C, with the decision to end this process determined by tasting.

## AGEING

This wine goes through a pool of barrels ranging from second to fifth use for a winter and a half, before being transferred back to stainless steel tanks.

## FILTERING & BOTTLING PROCESS

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

## TASTING NOTES

Of a bright light violet color, Leyda's Pinot Noir is expressive, with notes reminiscent of fresh red fruit, such as sour cherry, and hints of undergrowth that enhance the complexity of the wine. On the palate, it possesses a smooth yet present texture, with good acidity, highlighting its fruitiness over the subtle toasted notes that linger in the aftertaste. The finish is long and persistent.

## FOOD PAIRING

This wine pairs very well with oily fish, as well as summer appetizers and soft cheese.

*Viña MontGras is committed to sustainability and the environment:*





### VINEYARD

This is our most coastal vineyard in D.O. Leyda, located just 12km (7 miles) away from the Pacific Ocean and bordered by the River Maipo.

The grapes come from block No. 912, which was planted in 2006 with the French 777 clone. The vines are trained in double guyot and face north-west. The vineyard is 200m (656 feet) above sea level.

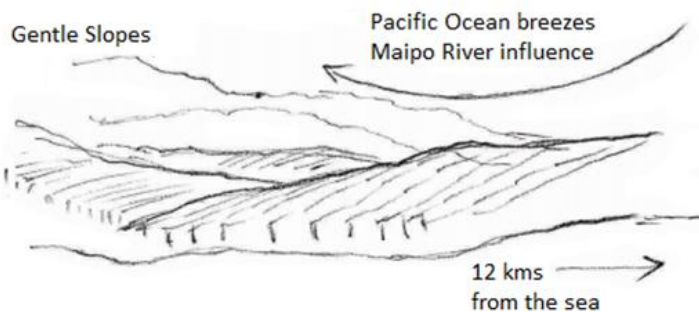
### CLIMATE

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

The frequent morning mists lend the wine the saline and mineral notes characteristic of the place of origin.

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

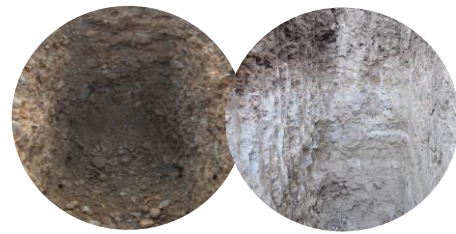
The vineyards are surrounded by two bordering bodies of water – the River Maipo and the Pacific Ocean – that act as buffers and help prevent frost.



### 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 vineyards from which this Pinot Noir comes have a mixture of calcareous soils from the Pacific Ocean and alluvial soils from the River Maipo.



Alluvial

Limestone

### SEASON AND HARVEST

The 2022 season was extreme, as is typical in Leyda. With lower precipitation than the previous season and a cold spring affecting fruit set, followed by a slow ripening initially, the situation improved with sunnier days and rising temperatures later on. This helped standardize the vineyards close to harvest, leading to an earlier season compared to the previous year.

