

AMARAL

Valle de Leyda

by MONTGRAS

BLANC DE BLANCS

D.O. LEYDA, SAN ANTONIO VALLEY



TECHNICAL INFORMATION

Winemaker	: Benjamín Leiva
Variety	: 100% Chardonnay
Alcohol	: 12 %
Harvest	: From 22th of February onwards
Production	: 3.000 cases (9L)

WINEMAKING

The harvest is carried out very early in the morning to preserve its acidity and verticality. To make the base wine the whole clusters were pressed and then the must was fermented with selected neutral yeasts. Once the alcoholic fermentation was complete, the lees were worked for around 3 months prior to the final blend being defined.

The second fermentation took place in a stainless steel tank with selected yeasts and lasted around 20 days. Further work took place with the lees prior to filtering and bottling.

AGEING

This wine was kept in stainless steel tanks, in contact with its lees for around 2 months prior to being treated with sulphites and bottled.

AGEING POTENTIAL

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

TATING NOTES

Clear, bright pale yellow color with fine, continuous bubbles. The nose reveals fresh, fruity aromas, like white stone fruit. Notes of bakery due to its aging and lees stirring. Subtle entry to the mouth. Elegant bubbles accompany the palate, which is well-rounded but very fresh, with vibrant acidity.

FOOD PAIRING

Very versatile, this wine is excellent as an aperitif or with fresh, light dishes. It pairs well with fresh shellfish, white fish and pasta dishes with gently flavoured sauces.

Viña MontGras is committed to sustainability and the environment:





VINEYARDS

Located in the cool Leyda Valley, one of Chile's most renowned regions for the production of premium cool coastal climate varieties.

Amaral is a unique vineyard in this region, being the closest to the Pacific Ocean (just 12km away) and adjacent to the River Maipo.

The vineyards are situated at 200 masl and the vines are vsp-trained along trellis with a mainly north-easterly solar exposure.

CLIMATE

Coastal, with a strong marine influence and mainly low temperatures. These conditions enable the grapes to ripen slowly, retaining their aromas and achieving good acidity and freshness.

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

The cool mornings and afternoons and temperate days promote great aromatic complexity in our wines. The vineyards are also surrounded by two bodies of water - the River Maipo and the Pacific Ocean - which act as a buffer, preventing the risk of frost.

SOILS

The Chardonnay comes from gentle slopes of alluvial origin, with gravel at depth. The soil here has more clay above the gravel layer, which contributes a little more fat and volume in the mouth.

The Sauvignon Blanc comes from the highest part of an alluvial slope within plot 941, which has gravel and is sloping. These factors give balance to the vineyard, which means that the grapes achieve a good level of flavour ripeness by the time they are harvested to be made into sparkling wine.

