

AMARAL

Valle de Leyda

CHARDONNAY / 2023

D.O. LEYDA, SAN ANTONIO VALLEY



TECHNICAL INFORMATION

Winemaker	: Benjamín Leiva	Alcohol	: 12,5 %
Variety	: 100% Chardonnay	Residual Sugar	: 1,9 g/l
Harvest	: From the 21 of March	Total Acidity	: 6,29 g/l
Production	: 3.100 cases (9L)	pH	: 3,10

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.

AGEING

Light ageing of 15% of the wine that underwent fermentation in wood.

AGEING POTENTIAL

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

TASTING NOTES

In color is a bright pale yellow wine with subtle golden highlights. Has pleasant aromas of nuts such as almonds, a thiolic aspect resembling citrus peel, and stone fruit. These components harmonize seamlessly with the subtle aging of the wine that underwent fermentation in wood, along with the characteristic saline touch of Leyda.

The finish is fresh, with vibrant acidity and a lingering complexity.

FOOD PAIRING

Is a versatile wine that pairs well with fresh cheeses, seafood, and, above all, is delightful enjoyed on its own.

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.

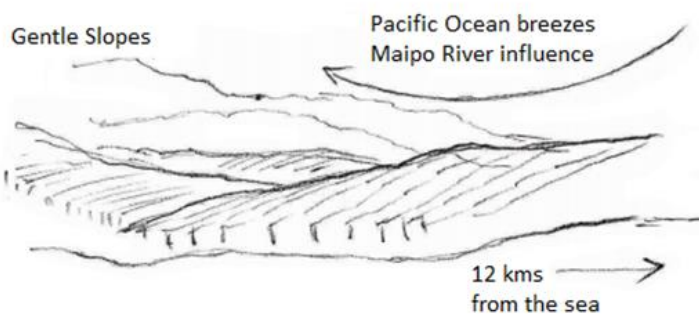
Amaral is a unique estate in this region being the closest vineyards to the Pacific Ocean (at a distance of just 12km – 7 miles) and bordered by the Maipo River.

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 2023 season was extreme, as is typical in Leyda with a cold start resulting in slow and steady growth. The ripening process was very gradual and challenging, influenced by overcast days, leading to wines with low alcohol content. However, they displayed a great intensity of aromas and crisp acidity.

