

AMARAL

Valle de Leyda

SAUVIGNON BLANC / 2023

D.O. LEYDA, SAN ANTONIO VALLEY



TECHNICAL INFORMATION

Winemaker	: Benjamín Leiva	Alcohol	: 12%
Variety	: 100% Sauvignon Blanc	Residual Sugar	: 2,04 g/l
Harvest	: Began on March 10 th .	Total Acidity	: 6,6 g/l
Production	: 10,000 cases (9L)	pH	: 3,12

VINIFICATION

Once the grapes had been hand-selected in the vineyards, they were transported to the cellar. They rested for a few hours on the press as 100% whole clusters before being pressed. The must was inoculated with selected yeasts ready to ferment at 13°C, ensuring a very slow fermentation. Afterward, it was racked to the stainless-steel tanks with its lees to rest and interact with them.

AGEING

Only in stainless dancing with their lees, to preserve and enhance the fruity characteristics and build the mouth.

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. Pleasant citrus and white fruits aromas with a herbaceous touch, followed by a mineral and fresh finish.

In mouth it has a vibrant acidity, it is a wine with a long and complex finish.

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.

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 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, especially in Sauvignon Blanc. However, they displayed a great intensity of aromas and crisp acidity.

