

# AMARAL®

WHITES FROM THE EDGE

## 2010 Chardonnay Wild Fermented

*Amaral, located in the renowned Leyda Valley, is only 12 km (7 mi) from the Pacific Ocean. It has a semi-arid climate shaped by the influence of the sea, which is especially cold due to the Humboldt Current, which ensures that Amaral's particular terroir is reflected with elegance and personality in our wines.*



### Description

<b>Appearance</b>	: Deep straw yellow with green notes.
<b>Aromas</b>	: Intense, complex, with mineral, fruit notes and an agreeable freshness. Ripe pineapples, peach and hints of white flowers can be found.
<b>Flavours</b>	: Fresh with an attractive and unique combination of acidity and creaminess, given by the valley, the year, and gravely soils where it comes from. You can feel the fruit at the end in mouth. Complex and interesting mouth.
<b>Varietal Composition</b>	: 100% Chardonnay
<b>Appellation</b>	: Leyda Valley
<b>Vineyards / Viñedos</b>	: Amaral
<b>Trellis System</b>	: Vertical shoot positioning. Block 901-902-903-904-905-906
<b>Soil Type</b>	: Slopes with alluvial deposits: Gravely soils
<b>Age of Vines</b>	: 5 years

### Vinification Process

<b>Harvest Date</b>	: Grapes were selected and handpicked between the 8 <sup>th</sup> and 14 <sup>th</sup> of April 2010, one week earlier than in 2009.
<b>Pressing</b>	: Neumatic press, whole cluster.
<b>Settling</b>	: 24 hours
<b>Yeast</b>	: Cy 3079 and wild yeast. The wine is " Wild Fermented"
<b>Fermentation</b>	: Between 14 ° and 20° C / 57° - 68° F
<b>Fining</b>	: Bentonite and Icing glass

### Ageing Process

<b>In Stainless Steel Tanks</b>	: 100% of the blend was fermented and aged in stainless steel.
<b>Ageing Potential</b>	: 5 years
<b>Cases Produced</b>	: 5,000

### Analysis

<b>Alcohol</b>	: 14.4%
<b>Residual Sugar</b>	: 1.7 gr/lt
<b>Total Acidity</b>	: 5.8 gr/lt (as tartaric acid)
<b>pH</b>	: 3.43

### Serving Sugestions

<b>Glassware</b>	: Riedel	<b>Temperature</b>	: 10 - 11° C / 50° - 52° F
<b>Pairing</b>	: Salmon with mushroom sauce or a shrimp salad.		

### Comentarios del Enólogo

From Leyda, located in the heart of the San Antonio Valley, we wanted to show the unique characteristics of this region with our Amaral Chardonnay 2009. Apart from the closeness to the sea, Amaral is in the middle of a geological zone denominated as "batolito costero" (coastal mass of erupted rocks that formed an earth crust at great depth), in which granitic soils dominate. These soils mixed together well with the alluvial deposits coming from the Maipo River and Andes Mountains and generated a very particular terrain that gives us exceptional quality fruit to create a wine with character.

Jaime De la Cerda