

AMARAL®

WHITES FROM THE EDGE

2007 Barrel Fermented Chardonnay Limited Production

Amaral reflects all the unique characteristics of Leyda. In a region of granite rich soils, we can see the special way these fuse with those of alluvial deposit from the Maipo River. This along with a semi arid climate given by the maritime influence, which is particularly cold due to the Humboldt current, gives this Amaral Chardonnay elegance and personality attainable only by coming from the edge of the Pacific Ocean. *Jaime De la Cerda, Winemaker.*

Awards

90 Points (Wine Advocate, October 2008, U.S.A.)

Description

Appearance	: Deep yellow
Aromas	: Intense, very focused and elegant with a pleasant freshness, ripe pineapples, peach and hints of white flowers. After a while, some notes of hazelnut, almonds and hints of vanilla appear.
Flavours	: Fresh with an attractive and unique combination of acidity and creaminess. This last one enhanced by the sur lies ageing in French oak. At the end of mouth, we can feel fruit and some notes of almonds. Creamy, complex and of rich mouth. Very long finish.
Varietal Composition	: 100% Chardonnay
Appellation	: Leyda Valley
Vineyards / Viñedos	: Leyda, Block 3
Trellis System	: Vertical shoot positioning
Soil Type	: Granitic with clay
Age of Vines	: 6 years
Vineyard Altitude	: 200 metres / 655 feet above sea level

Vinification Process

Harvest Date	: Grapes were selected and handpicked on April 12 th and 13 th , 2007.
Pressing	: Neumatic press, all cluster.
Settling	: 24 hours
Yeast	: Wild yeast
Fermentation	: 14° - 20° C / 57° - 68° F
Fining	: Bentonite and ictiocolle

Ageing Process

Blend in Oak	: 100%
Time in Oak	: 12 months
Type of Oak	: 100% french
Age of Oak	: 70% new, 30% second use
Ageing Potential	: 10 years

Analysis

Alcohol	: 14.4%
Residual Sugar	: 1.87 gr/lt
Total Acidity	: 4.76 gr/lt (as tartaric acid)
pH	: 3.37
Cases Produced	: 160

Serving Sugestions

Glassware	: Riedel	Temperature	: 10 - 11° C / 50° - 52° F
Pairing	: Oily fish such as salmon, crab cakes and other white meats.		

