

# AMARAL®

WHITES FROM THE EDGE

## 2007 Chardonnay

Amaral reflects all the unique characteristics of Leyda, located in the heart of the San Antonio Valley. In a region of granite 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 Pacific Ocean's edge. *Jaime De La Cerda, Winemaker.*

### Awards

- 87 Points (Descorchados, Patricio Tapia Chilean Wine Guide 2009, Chile)
- 87 Points – First Place (La Cav Magazine, October 2008, Chile)
- Bronze Medal (International Wine & Spirit Competition 2008, U.K.)
- Bronze Medal (Decanter World Wine Awards 2008, U.K.)
- Bronze Medal (International Wine Challenge 2009, U.K.)
- Commended (Decanter World Wine Awards 2009, U.K.)
- 89 Points – Release (WineSpectator 2009, U.S.A.)

### Description

- Appearance** : Deep straw yellow with green notes.
- Aromas** : Intense, with mineral notes, some graphite, and a pleasant freshness. You can also find hints of pineapple, peach and white flower. After a while, some hazelnut and almond notes appear.
- Flavours** : Fresh with an attractive combination of acidity and creaminess, enhanced by the percentage of the wine that was fermented and worked in barrels with resting lees. Complex and more than interesting in the mouth.
- 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 / 656,17 feet above sea level

### Vinification Process

- Harvest Date** : Grapes were selected and handpicked on April 12<sup>th</sup> and 13<sup>th</sup>, 2007.
- Pressing** : Neumatic press, all cluster.
- Settling** : 24 hours
- Yeast** : CY 3079 and wild yeast
- Fermentation** : 14° - 20° C / 57° - 68° F
- Fining** : Bentonite and iceing glass

### Ageing Process

- In Stainless Steel Tanks** : 88%
- Blend in Oak** : 12%
- Time in Oak** : 8 months
- Type of Oak** : 100% french
- Age of Oak** : 13% new, 87% second use
- Ageing Potential** : 2 years

### Analysis

- Alcohol** : 14.4%
- Residual Sugar** : 1.87 gr/lt
- Total Acidity** : 5.62 gr/lt (as tartaric acid)
- pH** : 3.24
- Cases Produced** : 3,000

### Serving Sugestions

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

