

AMARAL®

WHITES FROM THE EDGE

2009 Chardonnay

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

Appearance	: Deep straw yellow with green notes.
Aromas	: Intense, with mineral, fruit notes and very pleasant freshness. You can also find ripe pineapples, peach and hints of white flowers.
Flavours	: Fresh with an attractive and unique combination of acidity and creaminess, given the actual Valley and the gravelly soils where it comes from. At the end of mouth, you can feel the fruit. Complex and very interesting mouth.
Varietal Composition	: 100% Chardonnay
Appellation	: Leyda Valley
Vineyards / Viñedos	: Amaral
Trellis System	: Vertical shoot positioning. Blocks: 901-902-903-904-905-906
Soil Type	: Alluvial deposits; gravelly soils.
Age of Vines	: 3 years
Vineyard Altitude	: 200 metres / 656,17 feet above sea level

Vinification Process

Harvest Date	: Grapes were selected and handpicked between the 14 th and 17 th of April, 2009.
Pressing	: Pneumatic press, whole cluster.
Settling	: 24 hours
Yeast	: CY 3079 and wild yeast. The wine is "Wild Fermented".
Fermentation	: Between 14° and 20° C / 57° and 68° F
Fining	: Bentonite and Icing glass

Ageing Process

In Stainless Steel Tanks	: 100% was fermented and aged in stainless steel.
Ageing Potential	: 5 years
Cases Produced	: 3,000

Analysis

Alcohol	: 14.5%
Residual Sugar	: 1.73 gr/lit
Total Acidity	: 5.55 gr/lit (as tartaric acid)
pH	: 3.33
Alcohol	: 14.5%

Serving Sugestions

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

Winemaker's Comments

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.

This wine was bottled on Friday, January 29th, 2010.

Jaime De la Cerda