

AMARAL®

WHITES FROM THE EDGE

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 melt with those of alluvial deposit from 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 Sauvignon Blanc elegance and personality attainable only by coming from the Pacific Ocean's edge. *Jaime De La Cerda, Winemaker*

2007 Sauvignon Blanc

Awards

Silver Medal (Decanter World Wine Awards 2008, U.K.)
Silver Medal (The International Wine Challenge 2008, U.K.)

Description

Appearance	: Pale yellow-green.
Aromas	: Medium to high intensity, where some citric aromas like tangerine and lime appear. We can also distinguish some mineral notes, all surrounded in a light sweat touch. All together give this wine a sufficient complexity.
Flavours	: Volume that fills the mouth. The natural acidity typical from this valley gets you attention. At the end of mouth, some citric and sweat aromas persists in a long and pleasant manner.
Varietal Composition	: 100% Sauvignon Blanc (clonal 242)
Appellation	: Leyda Valley
Vineyards	: Leyda
Trellis System	: Vertical Shoot positioning
Soil Type	: Granite
Age of Vines	: 7 years
Vineyard Altitude	: 200 metres / 656,17 feet above sea level

Vinification Process

Harvest Date	: Grapes were selected and handpicked between March 16 th and 17 th , 2007.
Cold Soaking	: 6 hours, 8° - 10° C / 46° - 50° F
Yeast	: VL3 y B2000
Fermentation Temperature	: 12° - 14° C / 54° - 57° F

Ageing Process

In Stainless Steel Tanks	: 100%
Ageing Potential	: Drink during vintage year

Analysis

Alcohol	: 13.6
Residual Sugar	: 2.87 gr/t
Total Acidity	: 6.21 gr/t (as tartaric acid)
PH	: 3.13
Cases	: 3,100

Serving Suggestions

Glassware	: Riedel	Temperature	: 8° - 11° C / 46° - 52° F
Paring	: Oysters, cebiche, razor clams and white fish.		



Leyda: Chile's Most Radical Cool Region
www.amaralwines.cl