

AMARAL®

WHITES FROM THE EDGE

2008 Sauvignon Blanc

Amaral reflects all the unique characteristics of Leyda, located in the heart of the San Antonio Valley. In a region of granite rich soils, we can see the special way these fuses 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 Sauvignon Blanc elegance and personality attainable only by coming from the edge of the Pacific Ocean.

Jaime De la Cerda, Winemaker



Awards & Ratings

- Silver Medal (Concours Mondial Bruxelles 2009, Belgium)
- Silver Medal (Decanter World Wine Awards, May 2009, U.K.)
- 90 Points – Excellent – The Best “Marine” Sauvignon Blanc (Wiken El Mercurio Magazine, February 13th, 2009, Chile)
- Silver Medal (6th Annual Wines of Chile Awards, January 2009, Chile)
- 90 Points (Wine Advocate, October 2008, U.S.A.)
- 91 Points (Descorchados, Patricio Tapia Chilean Wine Guide 2009)
- Great Gold Medal (Concours Mondial De Bruxelles Chile 2008)
- Silver Medal & Best in Class (International Wine & Spirit Competition 2008, U.K.)
- Highly Recommended (Miami Herald, June 2008, U.S.A.)

Description

- Appearance** : Pale yellow with slight green notes.
- Aromas** : Fresh and intense. We can feel citric aromas, such as mandarine and lime, blended with mineral hints. We can also distinguish some white flowers. All this gives enough complexity and elegance to show its unique character.
- Flavours** : In the first tasting, its fantastic natural acidity dominates. The volume in the mid palate is very interesting. This, added to its nice acidity and richness, results in a very pleasant wine that invites us to share another glass. By the end of mouth, this blend of complex aromas and acidity remains at last.
- Varietal Composition** : 100% Sauvignon Blanc, clonal 1D
- Appellation** : Leyda Valley
- Vineyards** : Rinconada de San Juan, Leyda
- Trellis System** : Vertical shoot positioning
- Soil Type** : Alluvial deposits
- Age of Vines** : 3 years
- Vineyard Altitude** : 200 metres / 656 feet above sea level

Vinification Process

- Harvest Date** : Grapes were selected and handpicked during March 17th and 18th, 2008.
- Cold Soaking** : 6 hours at 8° - 10° C / 46° - 50° F
- Yeast** : B2000
- Temperatura Fermentation** : 10° - 16° C / 50° - 61° F

Ageing Process

- In Stainless Steel Tanks** : 100% of the blend
- Ageing Potential** : 1 year and a half

Analysis

- Alcohol** : 14.5
- Residual Sugar** : 1.3 gr/lt
- Total Acidity** : 6.01 (as tartaric acid)
- pH** : 3.25
- Cases Produced** : 2,750

Serving Suggestions

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