

AMARAL®

WHITES FROM THE EDGE

2009 Sauvignon Blanc

From Leyda, located in the heart of the San Antonio Valley, we wanted to show the unique characteristics of this region. Amaral, only 12 km (7 mi) from the Pacific Ocean, 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. This, along with a semi-arid climate shaped by the influence of the sea, cold because of the Humboldt Current, has determined Amaral's terroir and is reflected with elegance and personality in our wines.

Awards & Ratings

90 pts. (Vinos&más Magazine, 2010 March – April Edition, Chile)
Gold Medal (7th Annual Wines of Chile Awards, January 2010, Chile)
Silver Medal (Japan Wine Challenge, July 2009, Japan)
Among the Best in Chile (La CAV Wine Guide 2010, Chile)

Description

Appearance : Pail yellow with slight green notes.
Aromas : Fresh and intense, with citric aromas such as mandarin and lime, as well as pear blended with some mineral hints. Also, we can distinguish aromas of white flowers. All this gives complexity and elegance to a wine that shows a truly unique personality and character.
Mouth : In mouth, we first feel the natural acidity that dominates in wines from this cool valley. The volume in the mid and end palate is very interesting, with a refreshing acidity and richness, resulting in a very agreeable wine that invites you to share another glass. By the end of the mouth, we can feel how long it remains with its complex aromas and remarkably fresh acidity.

Varietal Composition : 100% Sauvignon Blanc clonal 1D
Appellation : Leyda Valley
Vineyards : Amaral
Trellis System : Vertical shoot position
Soil Type : Aluvial soil deposits
Age of Vines : 4 years.
Vineyard Altitude : 200 m / 656 feet above sea level

Vinification Process

Harvest Date : Grapes were selected and handpicked during March 16th and 17th, 2009.
Cold Soaking : 6 hours at / 46° - 50° F
Yeast : B2000
Temperature : 10 - 16 °C / 46° - 61° F
Fermentation

Ageing Process

Ageing : 2 years
Potential
Cases : 4,200
Produced

Analysis

Alcohol : 14.4
Residual Sugar : 1.4 gr/lt
Total Acidity : 6.15
pH : 3.10

Serving Suggestions

Glassware :
Temperature : 46° - 52° F
Food Pairing : Oysters, ceviche, razor clams and white fish dishes.

Winemaker's Comments

After enjoying another glass of Amaral, I can also see why it has been rated among the top 10 Chilean Sauvignon Blanc for 2 consecutive years. This wine not only has a balanced acidity, great freshness, but also, the character given by its terroir. This wine was bottled on August 27th, 2009. Enjoy young and fresh!

- Jaime De la Cerda

