

# AMARAL®

WHITES FROM THE EDGE

## 2010 Sauvignon Blanc

From Leyda, in the heart of the San Antonio Valley, we wanted to show the unique characteristics of this region. Amaral is located only 12 km (7 mi) from the Pacific Ocean, and is in the middle of a geological zone denominated as "batolito costero" (a 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 cold sea because of the Humboldt Current, has determined Amaral's terroir and is reflected with elegance and personality in our wines.



### Awards & Ratings

Silver Medal & Best Value (I Cata & Vino Contest 2010, 20-21 August 2010, Chile)

Gold Medal (Concour Mondial du Sauvignon, June 2010, France)

### Description

<b>Appearance</b>	:	Pail yellow with slight green notes.
<b>Aromas</b>	:	Fresh, and intense, with citric aromas such as mandarin and lime, as well as pear blended with some mineral hints. This minerality has been increasing as the vines are getting older and their roots are going deeper and getting more settled in the stony subsoil of these alluvial soils slopes. 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.
<b>Mouth</b>	:	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.
<b>Varietal Composition</b>	:	100% Sauvignon Blanc clonal; 80% 1D y 20% 242
<b>Appellation</b>	:	Leyda Valley
<b>Vineyards</b>	:	Amaral
<b>Trellis System</b>	:	Vertical shoot position
<b>Soil Type</b>	:	Alluvial soil deposits
<b>Age of Vines</b>	:	5 years
<b>Vineyard Altitude</b>	:	200 m / 656 feet above sea level

### Vinification Process

<b>Harvest Date</b>	:	Grapes were selected and handpicked during March 11 <sup>th</sup> , 13 <sup>th</sup> and 18 <sup>th</sup> to 25 <sup>th</sup> , 2010.
<b>Cold Soaking</b>	:	6 hours at 8° - 10°C / 46° - 50° F
<b>Yeast</b>	:	B2000
<b>Temperature Fermentation</b>	:	10 - 16 °C / 46° - 61° F

### Ageing Process

<b>Ageing Potential</b>	:	2 years
<b>Cases Produced</b>	:	6,900

### Analysis

<b>Alcohol</b>	:	14.5
<b>Residual Sugar</b>	:	1.6 gr/lt
<b>Total Acidity</b>	:	6.20
<b>pH</b>	:	3.15

### Serving Suggestions

<b>Glassware</b>	:	Riedel	<b>Temperature</b>	:	8° - 11° C / 46° - 52° F
<b>Food Pairing</b>	:	Oysters, ceviche, razor clams and white fish dishes.			

**Winemaker:** Jaime De la Cerda