



MONTGRAS®

2014 Late Harvest



TECHNICAL SHEET

Varietal Composition:

75% Sauvignon Blanc,
25% Gewürztraminer

Denomination of Origin:

Leyda Valley

Vineyards:

MontGras, Amaral

Trellis System:

Vertical shoot

Irrigation System:

Drip

Yield per hectare:

2.550 kg

Harvest:

Grapes were selected and harvested by hand, very late in the autumn season, between May 15th and June 15th, 2014. We had bunches with different levels of rot: some just dehydrated and most with Botrytis Cinerea.

Vinification Process:

Upon receiving the grapes, they were selected and then whole-cluster basket pressed.

Must clarification at low temperatures, controlled fermentation at 16 -17° C, in small stainless steel tanks, with natural yeast present in the must.

Fining and light filtration before bottling.

Ageing Process:

100% of the wine was fermented and stored in old French oak barrels.

Ageing Potential:

Can be enjoyed immediately or cellared up to 4 years from the harvest date.

Service T°:

10° - 12° C

Food Pairing:

Ideal to accompany foie gras, blue cheese and desserts.

ANALYSIS

Alcohol	: 14%
Residual Sugar	: 110 g/l
Volatile Acidity	: 0.9 g/l
Total Acidity	: 6.5 g/l
pH	: 3.3
Cases Produced	: 600

Winemaker's Comments

The freshness of exotic and citrus fruits is balanced to perfection with elegant barrel notes.

A harmonious wine with very delicate sweetness and tremendous volume on the palate and an attractive acidity.

Santiago Margozzini