



MONTGRAS

R E S E R V A

2014 Sauvignon Blanc

TECHNICAL SHEET

Varietal Composition:
100% Sauvignon Blanc

Denomination of Origin:
Leyda Valley

Vineyards:
MontGras, Amaral

Trellis System:
Vertical shoot

Irrigation System:
Drip

Yield per hectare:
8,000 kg

Harvest:
Grapes were selected and hand harvested between May 10th and 15th, 2014.

Vinification Process:
Sauvignon Blanc vinification, cold soaking 12 hours at 10° C / 50° F, B2000 yeast. Fermentation temperature 10° - 12° C / 50° - 54° F.

Ageing Process:
100% of the wine was stored in stainless steel tanks.

Ageing Potential:
Can be enjoyed immediately or cellared for up to 4 years from the harvest date.

Service T°:
12° - 14° C / 54° - 57° F

Food Pairing:
Works perfectly as an appetizer or with simple fish and seafood dishes, such as ceviches as well as green salads condimented with a bit of Dijon mustard.

ACCOLADES

- 89 Pts. - Descorchados 2015 Wine Guide - Patricio Tapia, Chile
- 89 Pts. - Tasting Table, La CAV Magazine, October 2014, Chile

ANALYSIS

Alcohol	: 13%
Residual Sugar	: 3.73 g/l
Volatile Acidity	: 0.41 g/l
Total Acidity	: 6.07 g/l
pH	: 3.33
Cases Produced	: 14,000

Winemaker's Comments

Straw yellow colour with light green notes, expressed in a nose full of grapefruit aromas, combined with hints of peach and apple all framed by subtle notes of freshly cut grass.

On the palate this is a crispy, juicy wine with notes of lime and passion fruit, all delivered with a friendly, round and balanced texture.

- Santiago Margozzini

