



MONTGRAS®

2015 Late Harvest



TECHNICAL SHEET

Varietal Composition:

75% Sauvignon Blanc,
25% Gewürztraminer

Denomination of Origin:

Leyda Valley

Vineyards:

MontGras, Amaral

Training System:

Vertical shoot positioning

Irrigation System:

Drip

Yield per hectare:

2,550 kg

Harvest:

The grapes were selected and harvested by hand, very late in the autumn season, towards the end of May.

Vinification Process:

The grapes were selected again at the cellar, and only those with noble rot (*Botrytis Cinerea*) and some dehydrated berries were left. Then a basket press was used to extract the juice, which was then clarified at a low temperature. The must was slowly fermented with its native yeast at 16°C-17°C / 61°F-63°F.

Ageing Process:

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

Ageing Potential:

This wine can be enjoyed immediately or cellared for up to 4 years from the harvest date.

Service T°:

10°C- 12°C

Food Pairing:

This wine is ideal with appetizers such as foie gras or blue cheese. It also pairs well with some kinds of desserts that are not too sweet.

ANALYSIS

Alcohol: 14.0 %
Residual Sugar: 123.26 g/l
Volatile Acidity: 1.05 g/l
Total Acidity: 5.63 g/l
pH: 3.41

Winemaker's Comments

This wine is a brilliant golden yellow colour. It has exotic aromas of papaya and mango mixed with some citrus notes.

In the mouth, it is very creamy with good acidity that is in perfect balance with the sweetness. The finish is long and honeyed with elegant touches of oak.

Santiago Margozzini