



MONTGRAS[®]

ESTATE

2016 Chardonnay

TECHNICAL SHEET

Varietal Composition:
100% Chardonnay

Denomination of Origin:
Central Valley

Trellis System:
Vertical shoot and Lyre

Irrigation System:
Drip

Yield per hectare:
13.830 kg

Harvest:
Grapes were selected and handpicked between March 24th and April 2nd, 2016.

Vinification Process:
The grapes were whole cluster pressed and the free run and press juice went to the same tank. No SO₂ or enzymes were added. After 8 hours, the juice was racked to another tank where it awaited fermentation. PDM yeast was used. Fermentation temperature between 13° - 16° C / 55° - 60° F.

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

Ageing Potential:
Can be enjoyed immediately or cellared for 2 years.

Service T°:
12° - 14° C / 54° - 57° F.

Food Pairing:
Ideal as an aperitif, and seafood in general. It also goes well with pasta and white meats.

ANALYSIS

Alcohol	: 12.6%
Residual Sugar	: 1.82 g/l
Volatile Acidity	: 0.37 g/l
Total Acidity	: 5.10 g/l
pH	: 3.28
Cases Produced	: 18,000

Winemaker's Comments

Chardonnay is a very flexible variety as it can give nice wines from cool as well as in a warm valley, such as Colchagua.

We have always enjoyed this ripe and juicy Chardonnay that has become a classic of MontGras white wines.

This wine has a pale straw yellow colour. In the nose shows pineapple, melon and hints of banana aromas.

In the palate is fresh and juicy with a creamy texture that lingers on the finish. Loads of tropical fruits invade the palate.

- Santiago Margozzini

