



# MONTGRAS<sup>®</sup>

## ESTATE

## 2016 Sauvignon Blanc



### TECHNICAL SHEET

**Varietal Composition:**  
100% Sauvignon Blanc

**Denomination of Origin:**  
Central Valley

**Trellis System:**  
Cane prune

**Irrigation System:**  
Drip

**Harvest:**  
Grapes were picked between March 10<sup>st</sup> and March 28<sup>th</sup>, 2016.

**Vinification Process:**  
The grapes were pressed destemmed and without maceration and a long settling of the juice to get a very low turbidity. The fermentation was in stainless steel at low temperature 12° - 14° C / 54° - 57° F with PDM yeast.

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

**Ageing Potential:**  
Can be enjoyed immediately or cellared for 3 years.

**Service T°:**  
10° - 11° C / 50° - 52° F.

**Food Pairing:**  
This fresh and aromatic wine is ideal to enjoy as an appetizer, to accompany salads or fresh seafood, goes great with oysters.

### ANALYSIS

<b>Alcohol</b>	: 12.5%
<b>Residual Sugar</b>	: 2.6 g/l
<b>Total Acidity</b>	: 6.05 g/l
<b>pH</b>	: 3.20
<b>Cases Produced</b>	: 30,000

### Winemaker's Comments

Pale straw yellow colour with green notes. Loaded with clean citric aromas, and subtle herbal notes. Fresh and crispy with citric notes that linger forever in the palate. A nice acidity enhances its intensity without losing the balance and a nice texture.

- Santiago Margozzini