



MONTGRAS[®]

ESTATE

2017 Sauvignon Blanc



TECHNICAL SHEET

Varietal Composition:
100% Sauvignon Blanc

Denomination of Origin:
Central Valley

Training System:
Vertical shoot positioning (VSP)

Irrigation System:
Drip

Harvest:
The grapes were picked between the last two weeks of February and the first two weeks of March.

Vinification Process:
The grapes were destemmed and pressed, without maceration. The juice was then left a long while to settle, so as to ensure very low turbidity. The fermentation took place with selected yeast in stainless steel tanks at a low temperature of 12°C-14°C / 54°F- 57°F.

Ageing Potential:
It can be enjoyed immediately or cellared for 3 years.

Service T°:
10°C- 11°C / 50°F-52°F.

Food Pairing:
This wine is ideal as an appetizer or can also be enjoyed with salads or fresh seafood. It pairs really well with oysters.

ANALYSIS

Alcohol:	12.0%
Residual Sugar:	3.27 g/l
Volatile Acidity:	0.34 g/l
Total Acidity:	3.95 g/l
pH:	3.13

Tasting Notes

The bright, pale yellow colour of this wine invites you to taste it. It is packed with citrus aromas, like grapefruit and subtle notes of lemon.

In the mouth, it feels very fresh with a pleasant texture and zesty acidity. This wine is well-balanced and has a refreshing, fruity style that makes it very friendly.