



MONTGRAS®

R E S E R V A

2017 Chardonnay

TECHNICAL SHEET

Varietal Composition:

100% Chardonnay

Denomination of Origin:

Colchagua Valley

Vineyards:

MontGras, San José Estate

Clone:

Masal selection

Training System:

Vertical shoot positioning and Lyre

Irrigation System:

Drip

Harvest:

The grapes were selected and handpicked during the first and second weeks of March.

Vinification Process:

The grapes were whole cluster pressed without using SO₂ or enzymes. After clarification, the juice was racked into stainless steel tanks and barrels for fermentation with native yeasts at 13°C-16°C / 55°F-60°F.

Ageing Process:

30% of the wine was barrel-fermented and aged, with bâtonnage once a week for 6 months.

Ageing Potential:

This wine can be enjoyed immediately or cellared for 4 years.

T° of Service:

12°C-14°C / 54°F-57°F

Food Pairing:

This wine is ideal with pasta dishes with creamy sauces and oily fish like salmon. It also pairs very well with white meat dishes such as chicken, rabbit or game birds.

ANALYSIS

Alcohol:	14.0%
Residual Sugar:	2.11 g/l
Volatile Acidity:	0.32 g/l
Total Acidity:	5.10 g/l
pH:	3.30

Winemaker's Comments

This wine is a bright golden colour. It has prominent tropical aromas, such as pineapple, guava and mango. Fine notes of honey come through at the end.

It has medium body with a pleasant, oily texture in the mouth. It is round and creamy, with tropical flavours that are accompanied by delicious acidity that lift it and give it freshness.

I invite you to enjoy it!

Santiago Margozzini

