



# MONTGRAS

R E S E R V A

## 2017 Sauvignon Blanc

### TECHNICAL SHEET

**Varietal Composition:**  
100% Sauvignon Blanc

**Clone:**  
Davis 1

**Denomination of Origin:**  
Leyda Valley

**Vineyards:**  
MontGras, Amaral Estate

**Training System:**  
Cane pruned

**Irrigation System:**  
Drip

**Harvest:**  
The grapes were selected and handpicked from March 7 onwards.

**Vinification Process:**  
Half of the grapes were cold-macerated for 12 hours at 8°C-10°C / 46°F-50°F in order to draw out more aromatic precursors. The rest were whole cluster pressed ready to be fermented with selected yeasts at a temperature of 12°C- 4°C / 54°F-57°F.

**Ageing Process:**  
Unoaked.

**Ageing Potential:**  
This wine can be enjoyed immediately or cellared for 4 years.

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

**Food Pairing:**  
This wine pairs well with fresh foods, such as salads and simply prepared seafood dishes. You can also enjoy it with creamy cheese like ricotta, brie, camembert or feta.

### ANALYSIS

**Alcohol:** 13.0%  
**Residual Sugar:** 2.01 g/l  
**Volatile Acidity:** 0.40 g/l  
**Total Acidity:** 5.56 g/l  
**pH:** 3.30

### Tasting Notes

This wine is a pale yellow colour with slight greenish nuances. It reveals intense aromas of citrus fruits, most particularly passionfruit. Mild floral notes are complemented by subtle herbal hints.

In the mouth, it is juicy with crisp acidity and good volume. The citrus notes are again apparent, accompanied by a fresh acidity and a long finish.

This is definitely a great representative of the coastal zone of Chile that is well worth tasting.

Santiago Margozzini

