

MONTGRAS

DAY · ONE

SELECTED HARVEST

CHARDONNAY / 2020

D.O. LEYDA, SAN ANTONIO VALLEY



VINEYARD

Varieties: 100% Chardonnay

Climate: Coastal with a maritime influence and more constant, cool temperatures throughout the year, as well as morning fog that blankets the vineyards, contributing the minerality that is typical of Leyda.

Soil: Deep soils mainly containing granite and some alluvial components.

Harvest: The first grapes for this wine were manually harvested on 18 March 2020.

WINEMAKING

Winemaker: Cristián Correa

Fermentation: The clusters were directly pressed to obtain the juice. The alcoholic fermentation took place with selected yeasts at a controlled temperature in stainless steel tanks.

Ageing: 16% of this wine was aged in used French oak barrels and foudres.

Technical data:

<i>Alcohol</i>	: 14.0 %
<i>Residual Sugar</i>	: 2.72 g/l
<i>Total acidity</i>	: 6.86 g/l
<i>pH</i>	: 3.24

TASTING NOTES

Colour: An attractive yellow colour with golden hues.

Aroma: Intense aromas of citrus fruit and blossom with subtle hints of pineapple and tropical fruit notes.

Palate: Very well-balanced with good volume in the mouth, correct acidity and a creamy texture that envelops the palate.

FOOD PAIRING

This wine pairs very well with smooth-textured dishes, such as those containing cream or butter.

Vña MontGras is committed to sustainability and the environment:

