

MONTGRAS DE·VINE

RESERVA

Chardonnay / 2020



VINEYARD

D.O: Central Valley

Climate: Mediterranean climate, with four clearly defined seasons and significant temperature differences between day and night.

Soil: Deep and mainly clay in texture.

Harvest: The grapes were hand-harvested and selected during the last weeks of March onwards.

WINEMAKING

Winemaker: Santiago Margozzini

Fermentation: The whole clusters were pressed directly once they arrived at the cellar to undergo alcoholic fermentation with selected yeasts in stainless steel tanks mainly with cooler controlled temperatures.

Ageing: Only 25% of the final wine was fermented in used barrels to enhance the complexity and volume in the mouth.

Technical data:

<i>Alcohol</i>	: 14.0 %
<i>Residual Sugar</i>	: 3.87 g/l
<i>Total acidity</i>	: 4.90 g/l
<i>pH</i>	: 3.38

TASTING NOTES

Colour: Bright lemon yellow color with golden nuances.

Aromas: Intense tropical fruit notes, such as pineapple, guava and banana, along with subtle citric notes of grapefruit and pomegranate.

Palate: Smooth sensation on the palate with a creamy texture and a well balanced acidity that harmonized perfectly with its fruity flavors of citric and tropical style.

SERVING SUGGESTION

This wine pairs very well with white meats, fishes and seafood in general. Enjoy it also with cheeses and creamy pastas.

Viña MontGras is committed to sustainability and the environment:

