



VINEYARD

D.O: Mulchén, Bío Bío Valley

Variety: 100% Sauvignon Blanc

Climate: Mild Mediterranean rainy weather, with a spring/summer short dry season and mainly winter rains.

Soil: Reddish clayey, originated by the evolution of glacial sediments and alluvial materials.

Harvest: Selected grapes were hand-harvested from the 15 of March onwards.

WINEMAKING

Winemaker: Santiago Margozzini

Fermentation: The grapes were cold macerated so as to extract more aromas and then ferment at cold temperatures in stainless steel tanks. Once its fermentation was finished, it was treated and cold stabilized for bottling.

Technical Data:

Alcohol	: 12.5 %
Residual Sugar	: 1.22 g/l
Total acidity	: 4.35 g/l
pH	: 3.16

TASTING NOTES

Colour: Pale brilliant yellow colour with greenish nuances.

Aromas: Intense aromas of citrus fruits with subtle tropical hints of mango and guava.

Palate: It has a very juicy mouth with fruity flavors of grapefruit, lime and passion fruit along with a vibrant acidity that invites you to enjoy it easily.

SERVING SUGGESTION

Enjoy as an appetizer or paired with salads, fresh fish and/or seafood dishes.

Viña MontGras is committed to sustainability and the environment:

