

MONTGRAS

— BOLDLY ATTRACTIVE WINES —

Late Harvest / 2017



Sustainable wines
from Chile



VINEYARD

Variety: Sauvignon Blanc 75% & Gewürztraminer 25%

D.O: Leyda Valley

Climate: Coastal, with a marine influence characterized by consistent, cool temperatures throughout the year.

Soil: Alluvial soils with granitic and calcareous deposits originating in ancestral marine terraces.

Harvest: The grapes were selected and hand-harvested very late in the autumn season, towards the first days of June.

WINEMAKING

Winemaker: Santiago Margozzini

Fermentation: The grapes were selected again at the cellar, and only those with noble rot (*Botrytis Cinerea*) and some dehydrated berries were left. Then a basket press was used to extract the juice, which was then clarified at a low temperature. The must was slowly fermented in French oak barrels with its native yeast at 16 - 17°C / 61 - 63°F.

Technical data:

<i>Alcohol</i>	: 14.5 %
<i>Residual Sugar</i>	: 107.78 g/l
<i>Total acidity</i>	: 6.23 g/l
<i>pH</i>	: 3.40

TASTING NOTES

Colour: Bright and golden yellow-coloured.

Aromas: Intense tropical fruit notes, such as papaya and mango, along with subtle citrus and honey notes.

Palate: Smooth sensation on the palate with a well-rounded, creamy texture and very good acidity that balance perfectly with the sweetness.

SERVING SUGGESTION

Pairs very well with salty appetizers such as foie gras or blue cheese. Also accompanies nicely fresh desserts with berries or citric flavours.



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