

MONTGRAS

DAY · ONE

SELECTED HARVEST

PINOT NOIR / 2021

D.O. LEYDA, SAN ANTONIO VALLEY



VINEYARD

Varieties: 100% Pinot Noir

Climate: Mediterranean with cooler temperatures in spring and summer, as well as morning fog that blankets the vineyards, contributing greater minerality and freshness.

Soil: The vineyard has soils that mainly contain red clay and granite.

Harvest: The first grapes for this wine were manually harvested on 12 March 2021.

WINEMAKING

Winemaker: Benjamín Leiva

Fermentation: The clusters were destemmed and cold macerated to extract the maximum amount of aromatic precursors. Then it was inoculated with selected yeasts and fermented in stainless steel tanks at fresher controlled temperatures.

Ageing: The wine remained only in contact with stainless steel in order to retain the primary fruit characteristics.

Technical data:

<i>Alcohol</i>	: 13.5 %
<i>Residual Sugar</i>	: 1.60 g/l
<i>Total acidity</i>	: 5.27 g/l
<i>pH</i>	: 3.37

TASTING NOTES

Colour: Shiny and a light ruby colour.

Aroma: Fruity aromas of plums, raspberries and spices like pepper, along with subtle floral hints.

Palate: The light and juicy texture of this wine goes well with the red fruit flavours and pleasant acidity; so much so that it inspires you to continue enjoying it.

FOOD PAIRING

Very versatile and food-friendly because of its good acidity and light structure. Pairs well with white meat like duck, chicken and pork.

Vña MontGras is committed to sustainability and the environment:

