

MONTGRAS

DAY · ONE

SELECTED HARVEST

SAUVIGNON BLANC / 2021

D.O. LEYDA, SAN ANTONIO VALLEY



VINEYARD

Varieties: 100% Sauvignon Blanc

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 characteristic of Leyda.

Soil: This wine comes from vineyards planted in alluvial and granitic soils.

Harvest: The first grapes for this wine were manually harvested on 24 March 2021.

WINEMAKING

Winemaker: Cristián Correa.

Fermentation: The grapes selected from the vineyards were destemmed and cold macerated in order to extract more aromas. After the must was separated from the skins and clarified, the fermentation took place at low temperatures in stainless steel tanks.

Technical data:

Alcohol	: 12.5 %
Residual Sugar	: 1.47 g/l
Total acidity	: 6.44 g/l
pH	: 3.06

TASTING NOTES

Colour: Pale and translucent lemon yellow color.

Aroma: Intense citrus-style fruity aromas such as grapefruit and lemon along with mineral touches and subtle herbal notes at the end of the nose.

Flavour: Good body in the mouth with the fresh acidity that is typical of Leyda, bringing out the fruity flavours with delicate salty notes in a long and delightful finish.

FOOD PAIRING

This is a food-friendly wine that can be enjoyed with fish, white meat, shellfish, fresh cheeses and salads.

Vña MontGras is committed to sustainability and the environment:

