

MONTGRAS DE·VINE

RESERVA

Viognier / 2021



VINEYARD

D.O: Central Valley

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

Soil: Coming from deep soils mainly composed of clays.

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

WINEMAKING

Winemaker: Carla Dosque

Fermentation:

Once the grapes were received in the winery, they were immediately pressed and clarified to obtain a cleaner juice. The fermentation was carried out with selected yeasts at low controlled temperatures to preserve its aromas.

Ageing: The wine remained only in contact with stainless steel in order to maintain the aromatic characteristics of the variety.

Technical data:

Alcohol	: 13.0 %
Residual Sugar	: 1.75 g/l
Total acidity	: 5.55 g/l
pH	: 3.17

TASTING NOTES

Colour: Pale lemon yellow color with greenish nuances.

Aromas: Slightly floral with citrus and tropical style fruity aromas such as mango and guava, as well as characteristic stone fruits of peach and apricot.

Palate: It has a refreshing acidity that, together with its fruity flavors, remains pleasant and balanced on the palate with a long finish.

SERVING SUGGESTION

Ideal to pair with more spicy foods such as curries, chapsui, white meats, fish and/or shellfish.

Viña MontGras is committed to sustainability and the environment:

