

# MONTGRAS DE·VINE

RESERVA

## Chardonnay / 2022



### VINEYARD

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**D.O:** Central Valley

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

**Soil:** Deep and mainly clay in texture.

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

### WINEMAKING

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**Winemaker:** Carla Dosque

**Fermentation:** The whole clusters were pressed directly once they arrived at the cellar to undergo alcoholic fermentation with selected yeasts in stainless steel tanks mainly with cooler controlled temperatures.

**Ageing:** Only 20% of the final wine was fermented in used barrels to enhance the complexity and volume in the mouth.

### Technical data:

<i>Alcohol</i>	: 13.0 %
<i>Residual Sugar</i>	: 2.00 g/l
<i>Total acidity</i>	: 6.15 g/l
<i>pH</i>	: 3.22

### TASTING NOTES

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**Colour:** Bright and mid lemon yellow colour.

**Aromas:** Intense fresh fruity notes, such as pineapple, guava and citric notes of grapefruit and pomegranate.

**Palate:** Smooth sensation on the palate with a creamy texture and a well crispy acidity that enhances its fresh fruity flavours.

### SERVING SUGGESTION

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This wine pairs very well cooked fishes and seafood in general. Also pairs nicely with creamy cheeses and pastas.

*Viña MontGras is committed to sustainability and the environment:*

