

MONTGRAS DE·VINE

RESERVA

Sauvignon Blanc / 2022

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, which today are characterized by being alluvial soils with gravel..

Harvest: The grapes were hand-harvested and selected from 7th of March onwards.

WINEMAKING

Winemaker: Carla Dosque

Fermentation: Half of the clusters were cold macerate for a few days to extract a greater amount of aromas. The rest was whole cluster pressed directly for fermenting then in stainless steel tanks at low controlled temperatures.

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

Technical data:

Alcohol	: 13.0 %
Residual Sugar	: 1.8 g/l
Total acidity	: 5.32 g/l
pH	: 3.07

TASTING NOTES

Colour: Pale lemon yellow color with greenish nuances.

Aromas: Fruity citrus-style aromas with slight notes of orange blossom and subtle herbal touches at the end of the nose.

Palate: It has a refreshing acidity with a light body mouth and pronounced flavors of grapefruit, lime and lemon along with complex salty and mineral notes.

SERVING SUGGESTION

Excellent as an aperitif on its own or alongside fresh summer starters and/or salads. It also goes very well with fresh fish and seafood.

Viña MontGras is committed to sustainability and the environment:

