

MONTGRAS

DAY · ONE

SELECTED HARVEST

CHARDONNAY / 2022

D.O. LEYDA, SAN ANTONIO VALLEY



VINEYARD

Varieties: 100% Chardonnay

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 typical of Leyda.

Soil: Deep soils mainly containing granite and some alluvial components.

Harvest: The first grapes for this wine were manually harvested on 17 April 2021.

WINEMAKING

Winemaker: Benjamín Leiva

Fermentation: The clusters were directly pressed to obtain the juice. The alcoholic fermentation took place with selected yeasts at a controlled temperature in stainless steel tanks.

Ageing: 16% of this wine was aged in used French oak barrels and foudres.

Technical data:

Alcohol	: 13 %
Residual Sugar	: 1.77 g/l
Total acidity	: 7.2 g/l
pH	: 3.1

TASTING NOTES

Colour: An attractive yellow colour with golden hues.

Aroma: Intense aromas of citrus fruit and blossom with subtle hints of pineapple and tropical fruit notes.

Palate: Very well-balanced with good volume in the mouth, correct acidity and a creamy texture that envelops the palate.

FOOD PAIRING

This wine pairs very well with smooth-textured dishes, such as those containing cream or butter.

Viña MontGras is committed to sustainability and the environment:

