

# MONTGRAS DE·VINE

RESERVA

## Sauvignon Blanc / 2023

### 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:** Coming from deep soils, which today are characterized by being alluvial soils with gravel..

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

### WINEMAKING

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**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:

<b>Alcohol</b>	: 12,0 %
<b>Residual Sugar</b>	: 1,33 g/l
<b>Total acidity</b>	: 5,63 g/l
<b>pH</b>	: 3,00

### TASTING NOTES

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**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

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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:*

