

MONTGRAS DE·VINE

RESERVA

Viognier / 2023



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 March 15 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:

<i>Alcohol</i>	: 13,3 %
<i>Residual Sugar</i>	: 6,43 g/l
<i>Total acidity</i>	: 4,82 g/l
<i>pH</i>	: 3,04

TASTING NOTES

Colour: Bright pale gold color.

Aromas: Slightly floral with citrus and tropical fruit notes like mango and guava, along with stone fruit nuances of peach and apricot.

Palate: Balanced acidity provides a refreshing touch. With a medium-intensity body, coupled with subtle sweetness and fruity notes, it lingers harmoniously on the palate, culminating in a lingering and extended 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:

