



VINEYARD

D.O: Aconcagua Region

Variety: 100% Sauvignon Blanc

Climate: Coastal with more constant and cooler temperatures throughout the year and frequent morning fogs that provide salinity and minerality.

Soil: Ancient alluvial deposits on marine terraces, as well as granites with clay characteristic of the area.

WINEMAKING

Winemaker: Benjamín Leiva

Fermentation: The grapes were cold macerated so as to extract more aromas and then ferment at cold temperatures in stainless steel tanks. Once its fermentation was finished, it was treated and cold stabilized for bottling.

Technical Data:

Alcohol	: 12 %
Residual Sugar	: 1.26 g/l
Total acidity	: 5.25 g/l
pH	: 3.2

TASTING NOTES

Colour: Pale brilliant yellow colour with greenish nuances.

Aromas: Of citric fruity aromas, with subtle touches of herbal notes at the end.

Palate: It has a juicy mouth with and a refreshing acidity that makes it a very easy to enjoy wine.

SERVING SUGGESTION

Enjoy as an appetizer or paired with salads, fresh fish and/or seafood dishes.

Viña MontGras is committed to sustainability and the environment:

