

deGras[®]

R E S E R V A

Sauvignon Blanc / 2018



Sustainable wines from
Chile

VINEYARD

Variety: 100% Sauvignon Blanc

D.O: Leyda Valley

Climate: Coastal, with a strong maritime influence, which is especially cool because of the Humboldt Current.

Soil: Alluvial deposits over marine terraces with granite and clay.

Harvest: The grapes were hand-harvested and selected from mid-March onwards.

WINEMAKING

Winemaker: Santiago Margozzini

Fermentation: On arrival at the cellar, the grapes were cold-soaked for around 12 hours. Then they were pressed to extract the juice, which was lightly clarified prior to inoculation with selected yeasts and fermentation at a low temperature of between 12°C and 14°C.

Technical data:

| | |
|-----------------------|------------|
| <i>Alcohol</i> | : 13.0 % |
| <i>Residual Sugar</i> | : 1.22 g/l |
| <i>Total acidity</i> | : 6.14 g/l |
| <i>pH</i> | : 3.18 |

TASTING NOTES

Colour: Almost transparent yellow, very shiny and clean.

Aromas: Intense aromas of citrus fruit with some notes of freshly cut grass.

Palate: Fresh and juicy on the palate. The mouth reveals mineral notes that combine well with the citrus fruit flavours of the wine.

SERVING SUGGESTION

This wine can be enjoyed alone as an aperitif or pairs well with fresh fish and shellfish.



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