



CHARDONNAY



IDEAL WITH PASTA IN WHITE SAUCE, SHELLFISH AND WHITE MEAT DISHES.



VARIETY	100% Chardonnay
ORIGIN	Central Valley
HARVEST	From late March to early April.
AGEING	Fermented in stainless steel tanks.

COLOUR	Bright, golden yellow colour.
AROMA	Tropical notes like pineapple, ripe peach and some hints of banana.
PALATE	Refreshing with good acidity and a creamy texture.

SERVE AT 12°C – 14°C / 54°F – 57°F



Sustainable wines from Chile



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