



deGras®

SAUVIGNON BLANC



EXCELLENT PAIRED WITH FRESH FISH AND SHELLFISH, SUCH AS CEVICHE, TIRADITOS (finely sliced raw seasoned fish), SEA URCHINS AND OYSTERS.

VARIETY	100% Sauvignon Blanc
ORIGIN	Central Valley
HARVEST	In early March.
AGEING	Fermented in stainless steel tanks.

COLOUR	Pale yellow with green hues.
AROMA	Citrus notes with some herbal hints.
PALATE	Fresh, with crispy acidity and a long finish.

SERVE AT 10°C – 11°C / 50°F – 52°F



Sustainable wines from Chile



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