

deGras[®]

R E S E R V A

Sauvignon Blanc / 2019



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 early weeks of 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>	: 1.56 g/l
<i>Total acidity</i>	: 4.45 g/l
<i>pH</i>	: 3.15

TASTING NOTES

Colour: Pale yellow, very shiny and clean.

Aromas: Citrus fruity style such as grapefruit and lemon zest, surrounded by subtle notes of orange blossom.

Palate: Fresh and juicy on the palate, with nice mineral and citric flavours that invites to enjoy it easily.

SERVING SUGGESTION

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



Sustainable wines from Chile



www.montgras.cl