



deGras  
by MONTGRAS

R E S E R V A

## 2006 Chardonnay



### Description

<b>Appearance</b>	: Pale yellow.
<b>Aromas</b>	: Intense tropical fruit core, butterscotch, vanilla and toast surrounded by some wild notes that give this wine a complex nose.
<b>Flavours</b>	: Crisp yet smooth and velvety on the palate. Rich in tropical fruit flavours and cream, surrounded by a generous and well integrated oak.
<b>Varietal Composition</b>	: 100% Chardonnay
<b>Appellation</b>	: Colchagua Valley
<b>Vineyards</b>	: MontGras, San José Estate
<b>Trellis System</b>	: Vertical shoot positioning, lyre
<b>Soil Type</b>	: Clay
<b>Age of Vines</b>	: 14 years

### Vinification Process

<b>Harvest Date</b>	: Grapes were handpicked and selected between March 17 <sup>th</sup> and 19 <sup>th</sup> , 2006
<b>Pressing</b>	: Pneumatic press, whole cluster
<b>Yeast</b>	: CY 3079
<b>Fermentation Temperature</b>	: Between 14° - 20° C / 57° - 68° F
<b>Fining</b>	: Bentonite and iceing glass
<b>Filtration</b>	: Sterile bottling

### Ageing Process

<b>Blend in Oak</b>	: 40% in stainless steel 60% in oak
<b>Time in Oak</b>	: 5 months
<b>Type of Oak</b>	: 100% French
<b>Age of Oak</b>	: 50% new, 50% second use
<b>Drink</b>	: Within vintage year

### Analysis

<b>Alcohol</b>	: 14.5%
<b>Residual Sugar</b>	: 4.5 gr/ltr
<b>Total Acidity</b>	: 5.3 gr/ltr (as tartaric acid)
<b>pH</b>	: 3.3
<b>Cases Produced</b>	: 16,000

### Serving Suggestions

<b>Glassware</b>	: Riedel	<b>Temperature</b>	: 10 - 11° C / 50° - 52° F
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Colchagua: Winemaking Region of the Year 2005 \* Wine Enthusiast \* [www.montgras.cl](http://www.montgras.cl)