



de Gras
by MONTGRAS

R E S E R V A

2007 Chardonnay

Awards

Silver Medal & Best In Class (International Wine & Spirit Competition 2008, U.K.)

Description

Appearance : Deep straw yellow.
Aromas : Tropical fruits combined with apricot and honey, with touches of vanilla and cedar.
Flavours : Seductive peach and creamy flavours that linger into an elegant finish.

Varietal Composition : 100% Chardonnay

Appellation : Colchagua Valley
Vineyards : MontGras, San José Estate, Block 146
Trellis System : Vertical shoot positioning, lyre
Soil Type : Clay
Age of Vines : 15 years

Vinification Process

Harvest Date : Grapes were handpicked and selected between March 14th - 17th, 2007
Pressing : Pneumatic press, whole cluster
Yeast : Wild yeast
Fermentation Temperature : Between 14° - 20° C / 57° - 68° F
Fining : Bentonite and iceing glass
Filtration : Sterile bottling

Ageing Process

Blend in Oak : 60%
Time in Oak : 3 months
Type of Oak : 100% French
Age of Oak : 50% new, 50% second use

Drink : Within vintage year

Analysis

Alcohol : 14.3%
Residual Sugar : 4.5 gr/lit
Total Acidity : 5.3 gr/lit (as tartaric acid)
pH : 3.3
Cases Produced : 16,000

Serving Suggestions

Glassware : Riedel

Temperature : 10 - 11° C / 50° - 52° F

