



de Gras  
by MONTGRAS  
RESERVA

## 2008 Chardonnay



### Description

<b>Appearance</b>	: Deep straw yellow
<b>Aromas</b>	: Tropical fruits combined with apricots and honey with touches of vanilla and cedar.
<b>Flavours</b>	: Seductive peach, pear and creamy flavours that keep lingering on an elegant finish.
<b>Varietal Composition</b>	: 100% Chardonnay
<b>Appellation</b>	: Colchagua Valley
<b>Vineyards</b>	: MontGras, San José Estate, block 146
<b>Trellis System</b>	: Vertical shoot positioning, lyre
<b>Soil Type</b>	: Clay
<b>Age of Vines</b>	: 16 years

### Vinification Process

<b>Harvest Date</b>	: Grapes were handpicked and selected between March 10 <sup>th</sup> and 18 <sup>th</sup> , 2008.
<b>Pressing</b>	: Neumatic press, all cluster
<b>Yeast</b>	: Wild yeast
<b>Fermentation T°</b>	: 14 ° - 20° C / 57° - 68° F
<b>Fining</b>	: Bentonite and iceing glass
<b>Filtration</b>	: Sterile Bottling
<b>In Stainless Steel Tanks</b>	: 40% of the blend was fermented and aged in stainless steel

### Ageing Process

<b>Blend in Oak</b>	: 40%
<b>Time in Oak</b>	: 6 months
<b>Type of Oak</b>	: 100% French
<b>Age of Oak</b>	: 30% new 40% second use 30% third use
<b>Ageing Potential</b>	: 6 years

### Analysis

<b>Alcohol</b>	: 14.3%
<b>Residual Sugar</b>	: 5.1 gr/lit
<b>Total Acidity</b>	: 5.02 gr/lit (as tartaric acid)
<b>pH</b>	: 3.27
<b>Cases Produced</b>	: 16,000

### Serving Sugestions

<b>Glassware</b>	: Riedel	<b>Temperature</b>	: 10 - 11° C / 50° - 52° F
------------------	----------	--------------------	----------------------------