



MONTGRAS
COLCHAGUA • CHILE

2007 Chardonnay

The sunny vibrant colour of our Chardonnay label recalls the dramatic landscape of northern Chile with its deserts, sandy beaches, archaeological treasures and magnificent sunsets.



Description

Appearance	: Bright straw yellow.
Aromas	: Pineapple, white peaches and apricot notes, with some mineral notes.
Flavours	: We still can fill the peaches and pineapples aromas. Gentle mouth, with a nice structure. Pleasant acidity that balances the wine's sweetness.
Varietal Composition	: 100% Chardonnay
Appellation	: Colchagua Valley
Vineyards	: MontGras, San José Estate, Blocks 102, 103, 120
Trellis System	: Lyre
Soil Type	: Sandy loam clay
Age of Vines	: 13 years

Vinification Process

Harvest Date	: Grapes were handpicked and selected between February 20 th and first week of March, 2007.
Pressing	: Pneumatic press, whole cluster
Yeast	: PDM, Cy 3079
Fermentation Temperature	: 12° - 19° C / 54 - 66° F
Settling	: 24 hours
Fining	: Bentonite, icthocolle, and cold stabilization at -4° C / 25° F
Filtration	: Sterile filtration

Ageing Process

Blend in Oak	: 15% in French staves
Time in Oak	: 3 months
Type of Oak	: 100% French
Age of Oak	: 100% new
Drink	: During vintage year

Analysis

Alcohol	: 14.1%
Residual Sugar	: 5.36 gr/ltr
Total Acidity	: 5.55 gr/ltr (as tartaric acid)
pH	: 3.2
Cases Produced	: 21,000

Serving Suggestions

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