



MONTGRAS

COLCHAGUA • CHILE

2009 Chardonnay



Description

Appearance	: Deep Straw yellow
Aromas	: Peach, pineapple and melon notes give this Chardonnay a refreshing and fruity approach.
Flavours	: Round, ripe and exotic. Fleshy and soft loaded with hints of melon, pineapple and peaches. A creamy texture makes this wine refreshing while velvety.
Varietal Composition	: 100% Chardonnay
Appellation	: Central Valley
Vineyards	:
Trellis System	: Vertical shoot positioning, lyre
Soil Type	: Clay
Age of Vines	: 17 years

Vinification Process

Harvest Date	: Grapes were selected and handpicked between the 10 th and the 20 th of March 2009.
Pressing	: Neumatic press, all cluster.
Yeast	: Cy 3079
Fermentation Temperature	: Between 14 ° and 16° C / 57° and 60° F
Fining	: Bentonita e lctiocola.
Filtration	: Sterile Bottling
In Stainless Steel Tanks	: 100% of the blend was fermented and aged in stainless

Analysis

Alcohol	: 13.8%
Residual Sugar	: 1.3 gr/lit
Total Acidity	: 1.3 gr/lit (como ácido tartárico)
pH	: 3.15
Cases Produced	: 15,000

Serving Sugestions

Glassware	: Riedel	Temperature	: 50° - 52° F
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