



**MONTGRAS**  
COLCHAGUA • CHILE

## 2007 Sauvignon Blanc

*The green tones and design of our Sauvignon Blanc label depict the majesty of the Andes and the abundant rainforests of southern Chile.*



### Description

<b>Appearance</b>	: Pale straw yellow.
<b>Aromas</b>	: Lime and grapefruit core, surrounded by passion fruit notes.
<b>Flavours</b>	: Crisp and juicy, with lime, pear and herbal flavours in delicate balance, with a soft finish.
<b>Varietal Composition</b>	: 100% Sauvignon Blanc
<b>Appellation</b>	: Central Valley
<b>Trellis System</b>	: Vertical shoot, lyre & pergola

### Vinification Process

<b>Harvest Date</b>	: Grapes were handpicked and selected between February 13 <sup>th</sup> and March 18 <sup>th</sup> , 2007.
<b>Pressing</b>	: Pneumatic press, destemmed grapes
<b>Cold Soaking</b>	: 6 hours
<b>Yeast</b>	: B2000 y VL3
<b>Fermentation Temperature</b>	: 12° - 16° C / 54° - 61° F
<b>Fining</b>	: Bentonite and iceing glass
<b>Filtration</b>	: Sterile bottling

### Ageing Process

<b>In Stainless Steel Tanks</b>	: 100%
<b>Drink</b>	: During vintage year

### Analysis

<b>Alcohol</b>	: 13.2%
<b>Residual Sugar</b>	: 3.7 gr/ltr
<b>Total Acidity</b>	: 5.77 gr/ltr (as tartaric acid)
<b>pH</b>	: 3.22
<b>Cases Produced</b>	: 55,000

### Serving Suggestions

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