



MONTGRAS
COLCHAGUA • CHILE

2008 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

Appearance	: Pale straw yellow.
Aromas	: Lemon lime notes combined with some animal touches.
Flavours	: Solid, with a crunchy citric core surrounded by passion fruit and green apple notes. Crispy and fresh.
Varietal Composition	: 100% Sauvignon Blanc
Appellation	: Central Valley
Trellis System	: Vertical shoot, lyre and pergola
Age of Vines	: 14 years

Vinification Process

Harvest Date	: Grapes were handpicked and selected between February 14 th and March 20 th , 2008.
Pressing	: Neumatic press, destemmed grapes.
Cold Soaking	: 6 hours
Yeast	: B2000
Fermentation Temperature	: 12° C / 54° F
Fining	: Bentonite and iceing glass
Filtration	: Sterile bottling

Ageing Process

In Stainless Steel Tanks	: 100%
Drink	: During vintage year

Analysis

Alcohol	: 13.1%
Residual Sugar	: 1.7 gr/lit
Total Acidity	: 5.17gr/lit (as tartaric acid)
pH	: 3.12
Cases Produced	: 55,000

Serving Sugestions

Glassware	: Riedel	Temperature	: 10 - 11° C / 50° - 52° F
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Paring	: This fresh and aromatic wine is ideal to enjoy as an appetizer, to accompany salads or fresh seafood.
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