



MONTGRAS
COLCHAGUA • CHILE

2009 Sauvignon Blanc



Description

Appearance	: Pale straw yellow.
Aromas	: Lemon lime notes, fresh herbs and animal touches.
Flavours	: Fresh and citric, full of nerves and life. Vibrant lemon lime, and pink grapefruit, touches of grass; everything in good intensity and balance.
Varietal Composition	: 100% Sauvignon Blanc
Appellation	: Central Valley
Vineyards	:
Trellis System	: Vertical shoot, lyre, and pergola.
Soil Type	:
Age of Vines	: 14 years

Vinification Process

Harvest Date	: Grapes were selected and handpicked between the 18 th of February and the 13 th of March, 2009.
Pressing	: Neumatic press, destemmed grapes.
Cold Soaking	: 6 hours
Yeast	: B2000
Fermentation Temperature	: 54° F
Fining	: Bentonita and iceing glass
Filtration	: Sterile bottling
In Stainless Steel Tanks	: 100% of the blend was fermented and aged in stainless steel.

Analysis

Alcohol	: 13.1%
Residual Sugar	: 2,5 gr/lit
Total Acidity	: 5,62gr/lit (as tartaric acid)
pH	: 3,08
Cases Produced	: 50,000

Serving Sugestions

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