

# SOLEUS<sup>®</sup>

by MONTGRAS

## 2007 Sauvignon Blanc Organically Grown Grapes



### Awards

Top 100 – Organic & Biodinamic Tasting (The London International Wine Fair 2008, U.K.)

### Description

**Appearance** : Pale straw yellow with green notes.  
**Aromas** : Lemon and dry grass notes with white peach and melon hints.  
**Flavours** : Crisp and juicy, with lime and mineral notes that give a lively finish.

**Varietal Composition** : 100% Sauvignon Blanc

**Appellation** : Central Valley  
**Trellis System** : Vertical shoot  
**Soil Type** : Sandy and stony  
**Age of Vines** : 11 years

### Vinification Process

**Harvest Date** : Grapes were handpicked and selected between February 15<sup>th</sup> and March 5<sup>th</sup>, 2007.  
**Pressing** : Neumatic press, destemmed grapes  
**Cold Soaking** : 6 hours  
**Yeast** : B2000  
**Fermentation T°** : 12° - 14° C / 54° - 57° F  
**Fining** : Bentonite  
**Filtration** : Sterile bottling

### Ageing Process

**In Stainless Steel Tanks** : 100%  
**Drink** : Within vintage year

### Analysis

**Alcohol** : 13.1%  
**Residual Sugar** : 1.5 gr/lit  
**Total Acidity** : 5.02 gr/lit (as tartaric acid)  
**pH** : 3.20  
**Cases Produced** : 3,300

### Serving Suggestions

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