

MONTGRAS

GRAN RESERVA

DAY · ONE

CHARDONNAY / 2025

D.O. LEYDA, SAN ANTONIO VALLEY

VINEYARD

Varieties: 100% Chardonnay

Climate: Coastal with a maritime influence and more constant, cool temperatures throughout the year, as well as morning fog that blankets the vineyards, contributing the minerality that is typical of Leyda.

Soil: Deep soils mainly containing granite and some alluvial components.

Harvest: The first grapes for this wine were manually harvested on March 20th, 2025.

WINEMAKING

Winemaker: Benjamín Leiva

Fermentation: Once the grape clusters are received at the winery, they are selected and then whole clusters are fed into a pneumatic press. Subsequently, the free-run juice is transferred to stainless steel tanks and, after 24 hours of cold settling, the must is racked and comes into contact with 15% new oak. Selected yeasts are then inoculated, initiating fermentation, which takes place at a temperature range of 12–14 degrees Celsius for a period of 40 to 50 days.

Ageing: 80% of the wine remained in stainless steel tanks on its fine lees, while the remaining 20% was aged for 8 months in a selection of French oak barrels of various uses, where malolactic fermentation also took place.

Technical data:

Alcohol	: 12.5 %
Residual Sugar	: 3.2 g/l
Total acidity	: 5.55 g/l
pH	: 3.20

TASTING NOTES

Colour: An attractive yellow colour with golden hues.

Aroma: Intense aromas of citrus fruit and blossom with subtle hints of pineapple and tropical fruit notes.

Palate: Very well-balanced with good volume in the mouth, correct acidity and a creamy texture that envelopes the palate.

FOOD PAIRING

This wine pairs very well with smooth-textured dishes, such as those containing cream or butter.



Vinya MontGras is committed to sustainability and the environment: