

MONTGRAS

RESERVA

DE VINE

Chardonnay / 2025



VINEYARD

D.O: Central Valley

Climate: Mediterranean, with four well-defined seasons and a significant temperature variation between day and night.

Soil: Deep soils, mainly composed of clay.

Harvest: Selected grapes, hand-harvested during the first weeks of March.

WINEMAKING

Winemaker: Carla Dosque

Fermentation: The grape clusters were pressed immediately upon arrival at the winery, then fermented with selected yeasts in stainless steel tanks, in contact with wood, primarily at controlled cooler temperatures.

Ageing: Only 20% of the final wine underwent fermentation in used barrels to achieve greater complexity and volume on the palate..

Technical Data:

<i>Alcohol</i>	: 13.0 %
<i>Residual Sugar</i>	: 4.0 g/l
<i>Total Acidity</i>	: 5.6 g/l
<i>pH</i>	: 3.25

TASTING NOTES

Colour: Lemon yellow with golden reflections.

Aromas: Intense tropical aromas such as pineapple, guava, and banana, accompanied by subtle citrus hints of grapefruit and lime.

Palate: Smooth and pleasant texture, very creamy with balanced acidity, perfectly harmonizing with its citrus and tropical fruit flavours.

FOOD PAIRING

Pairs perfectly with white meats, fish, and seafood in general. Also enjoy it with cheeses and creamy pasta dishes.

Viña MontGras is committed to sustainability and the environment: