

MONTGRAS

RESERVA

DE VINE

Sauvignon Blanc / 2025



VINEYARD

D.O: Leyda Valley

Climate: Coastal, with more constant and cooler temperatures throughout the year, along with frequent morning fog that enhances salinity and minerality.

Soil: Ancient alluvial deposits over marine terraces, along with granites and clays characteristic of the region.

Harvest: Selected grapes, hand-harvested starting from the first week of March.

WINEMAKING

Winemaker: Carla Dosque

Fermentation: Half of the received grapes were cold-macerated to extract a greater amount of aromas. The rest were directly pressed as whole clusters and then fermented at low temperatures in stainless steel tanks.

Ageing: Kept exclusively in stainless steel tanks to preserve the primary characteristics of the variety.

Technical Data:

<i>Alcohol</i>	: 12.5 %
<i>Residual Sugar</i>	: 1.6 g/l
<i>Total Acidity</i>	: 6 g/l
<i>pH</i>	: 3.22

TASTING NOTES

Colour: Pale lemon yellow with greenish reflections.

Aromas: Fruity citrus-style aromas with delicate notes of orange blossom and subtle herbal hints on the finish.

Palate: Refreshing acidity and a light body, with pronounced flavors of grapefruit, lime, and lemon, complemented by complex saline and mineral notes.

FOOD PAIRING

Excellent as an aperitif on its own or paired with appetizers and fresh summer salads. It also pairs beautifully with fresh fish and seafood.

Viña MontGras is committed to sustainability and the environment: