



MONTGRAS[®]

ESTATE

SAUVIGNON BLANC



PAIRS VERY WELL WITH FRESH SEAFOOD AND FISHES. ALSO WITH LIGHT AND CITRIC CHEESES LIKE THE GOAT CHEESE.

ORIGIN	Central Valley
HARVEST	From the first weeks of March onwards.
AGEING	Fermented in stainless steel tanks.

COLOUR	Brilliant pale yellow colour, almost translucent.
AROMA	High intensity of citric fruity style aromas, highlighting grapefruit with subtle notes of white peach.
PALATE	It is fresh with a good balance and an excellent acidity.

SERVE AT 10°C – 12°C / 50°F – 54°F



Sustainable wines
from Chile



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