



MonteSierra

selección



BASIC DATA

Area or Designation of Origin: Somontano
Type of wine: Young white 2019
Grape varieties: Chardonnay, Gewürztraminer and Macabeo.

TECHNICAL CHARACTERISTICS

Alcohol Content: 13.5% vol.
Total Acidity: 4,82 g/l
pH: 3.41
Residual Sugar: 1.8 g/l
Allergens: Contains Sulfites

VINEYARDS AND HARVEST

Vineyard: The most traditional vineyard in the Somontano wine region, plots between Barbastro and Salas.
Number of hectares: 100 hectares.
Average vineyard age: 7-15 years old.
Yield: 5,000 kg/hectare.
Specific soil type: Calcareous-loam soil on marl and sandstone horizons.
Pruning: Trellis driving system and cordon pruning to 3 spurs per arm and 3 buds per spur.
Specific microclimate: The contrast between summer-winter temperatures and day-night favours the ripening cycle.
Harvest style: Mechanised.

VINIFICATION

Tanks: Stainless steel
Fermentation: Controlled temperature at 16-18°C.
Duration: 7-10 days.
Production process: Pre-fermentation cold maceration for several hours The Saignée method is used followed by fermentation at a controlled temperature.

PRIZES

86 points – El País 2017 (15)
87 points – Intervinos Guide 2017 (15)

FORMAT

75 cl. bottles in boxes of 6

TASTING NOTES

- 👁️ APPEARANCE: Bright pale yellow and very light
- 👃 NOSE: Pleasant, citrus and refreshing
- 👅 PALATE: Thanks to its smooth palate it is very appetising and easy to drink.
- 🍷 FOOD PAIRINGS: Fatty cheeses, fried fish, vegetable pastries

