

MONTGRAS®
ANTU®
L I M I T E D

Syrah
2012

Ruby red with violet notes. It's fresh and delicate with notes of blueberries and black fruit mixed with floral touches. It also has forest notes, with slight touches of fresh pepper giving complexity and elegance to a wine that shows a personality and character given solely by its origin. Long, with good volume, it has a refreshing acidity that results in a very pleasant wine. Well integrated tannins, with their natural acidity that predominates in our Leyda Estate.

TECHNICAL SHEET

Varietal Composition:
100% Syrah

Clone:
174 and 300

Denomination of Origin:
Leyda Valley

Vineyards:
MontGras, Amaral

Block:
Slope is divided in 6 blocks, from the higher to lower sectors.

Year Planted:
2009

Trellis System:
Gobelé and Guyot Double in low trellis

Irrigation System:
Drip

Yield per hectare:
Between 5,000 and 7,000 kg

TERROIR

Climate:
Coastal, with the double influence of the Pacific Ocean - only 12 km (7 mi) away- and the bordering Maipo River.

ANALYSIS

Alcohol : 14.5%
Residual Sugar : 1.71 g/l
Volatile Acidity : 0.65 g/l
Total Acidity : 5.8 g/l
pH : 3.39
Production : 450 cases

Winemaker's Comments

A complex wine, with character given by the limit and extreme climate where it comes from, as well as being planted over a special slope of very rocky, aluvial soils.

Enjoy!

- Jaime De la Cerda



GEOLOGY

Soil Type: Slopes of ancient alluvial soil deposits, facing North.

Orientation: North - East

Solar Exposition: North - East

Vineyards Altitude: 200 m / 656 ft. above sea level

HARVEST

Grapes were selected and hand harvested between the 2nd and 5th of May, 2012.

VINIFICATION PROCESS

5 days of cold maceration between 8° and 10° C / 46° and 50° F. Fermentation with native yeast between 28° and 30° C / 82° and 86° F.

AGEING PROCESS

100% French barrel aged in 400, 300, 228 and 225 litres barrels; 50% new and 50% second use, during 18 months.

FILTERING & BOTTLING PROCESS

The wine was bottled with Ictiocola clarifying (fining) and without initial filtering. Filtering with membrane of 20 micras before bottling.

AGEING POTENTIAL

Can be enjoyed immediately or cellared for 10 years and more.

SERVICE

Service T°: 15 - 17° C / 61 - 64° F

Food Pairing: Nice with lamb, or beef with pepper or herbs and beef ribs.

Storage Recommendation: Bottles in horizontal position, with the wine in contact with the cork, in a fresh, dry and dark place at no more than 15° C / 59° F.

ACCOLADES

92 Pts. – Descorchados 2015 Guide -
Patricio Tapia, Chile