

INTRIGA®

MONTGRAS

2014

At the feet of the majestic Andes Mountains, lies the Intriga Estate, over millenary alluvial soils planted with vines that average 30 years and that give world-class grapes.

TECHNICAL SHEET

Varietal Composition:

Cabernet Sauvignon : 95%
Petit Verdot : 5%

Clones:

Cabernet Sauvignon : Masal y 341
Petit Verdot : Masal

Denomination of Origin:

(Alto) Maipo Valley

Vineyards:

Intriga

Blocks:

Cabernet Sauvignon : Block Selection
Petit Verdot : 770

Year Planted:

Cabernet Sauvignon : 1960 - 2015
Petit Verdot : 2005

Trellis System:

Vertical Shoot and Pergola

Irrigation System:

Flat and drip

Yield per hectare:

Cabernet Sauvignon : 6.543 kg
Petit Verdot : 5.183 kg

TERROIR

Climate:

Mediterranean, with great thermic oscillation between day and night. A lot of influence from the Andes Mountain Range.

Average Heat Summation:

1,518 graded days until the end of the harvest.

Annual Rain (2013 – 2014):

268 mm

Historic Rain Average:

292 mm

ANALYSIS

Alcohol : 14.6%
Residual Sugar : 2.73 g/l
Volatile Acidity : 0.9 g/l
Total Acidity : 5.17 g/l
pH : 3.55
Cases Produced : 4.100

Winemaker 's Comments

The 2014 vintage was concentrated - somewhat warmer compared to a normal year – and with low yields.

This gave us a deep coloured and concentrated wine, maintaining those soft tannins that year after year our vines gives us.

Enjoy it.

- Cristián Correa



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GEOLOGY

Soil Type : Alluvial, very deep, with a combination of top clay and sub soil of sand and stones.

Orientation : Varies according to each block.

Solar Exposure : North - South

Vineyard Altitude: 450 m / 1.467 ft. above sea level

HARVEST

The grapes were hand-harvested and selected between April 22 and May 14, 2014.

VINIFICATION PROCESS

2 times per day during the first days of fermentation, then only once a day to wet the hat. Total skin contact 28 days.

AGEING PROCESS

100% barrel aged in 100% French, 23% new and 77% second use, during 21 months.

FILTERING & BOTTLING PROCESS

The wine was bottled without being filtered prior to bottling.

AGEING POTENTIAL

This wine can be enjoyed immediately or cellared for 15 years.

SERVICE

Service T°: 16° - 18° C / 61° - 64° F

Food Pairing: Because of its structure and power, it's a wine appropriate for marbled red meats, fine cheeses and in general, strong foods with high fatty content such as duck confit, rosemary lamb ribs or oven roasted kid (goat).

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

INTRIGA

A powerful, concentrated, daring wine, and with an enigmatic character: that is Intriga.

Aged for more than 20 months in French barrels, Intriga is a manifestation of this origin; it's a reinvention of a classic.