



INTRIGA.  
M A X I M A  
MONTGRAS

2014

*This Cabernet Sauvignon is a force of nature. The old vines from the “La Higuera” block, planted in alluvial soils from the foothills of the Andes Mountains, are in perfect balance and the wine reflects the quality of its origin in Linderos, Alto Maipo.*

## TECHNICAL SHEET

**Varietal Composition:**  
100% Cabernet Sauvignon

**Clone:**  
Masal selection

**Denomination of Origin:**  
Linderos, Alto Maipo

**Vineyards:**  
Intriga

**Block:**  
No. 705, La Higuera

**Year Planted:**  
1960

**Training System:**  
Spanish Parronal System

**Irrigation System:**  
Flood

**Yield per hectare:**  
3,015 kg

## TERROIR

**Climate:**  
Mediterranean, with significant thermal oscillation between day and night. The Andes Mountain Range has a major influence.

**Average Heat Summation:**  
1,518 degree days by the end of the harvest

**Annual Rain (2013 – 2014):**  
268 mm

**Historic Rain Average:**  
350 mm

## ANALYSIS

**Alcohol:** 15.0%  
**Residual Sugar:** 2.84 g/l  
**Volatile Acidity:** 0.78 g/l  
**Total Acidity:** 4.97 g/l  
**pH:** 3.62  
**Cases Produced:** 325

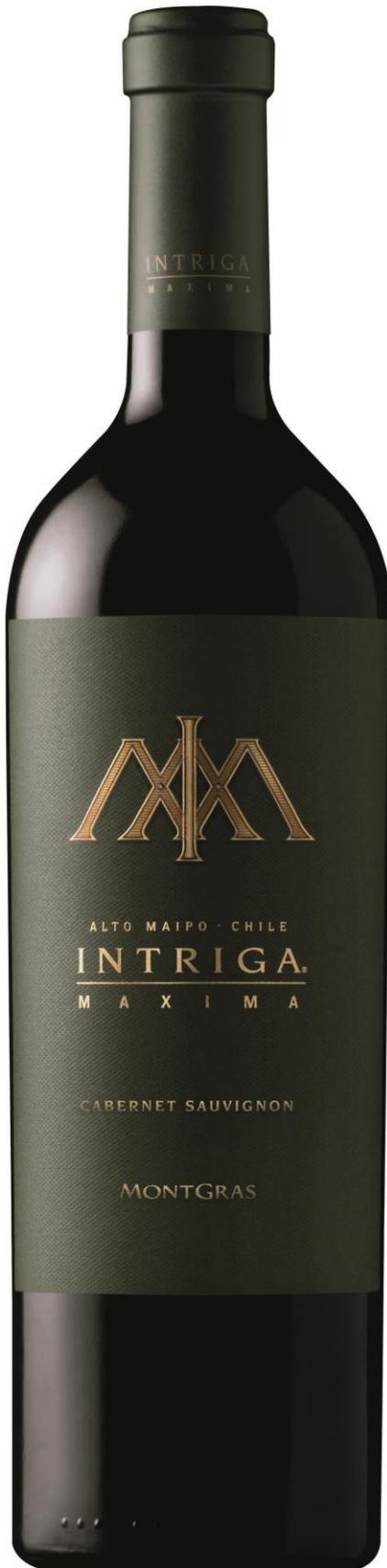
## Winemaker's Comments

Mature and powerful wine, with aromas of chocolate and berries and hints of walnut.

Medium- to full-bodied with juicy fruit flavours, including succulent raspberries that are supported by fresh acidity. The creamy finish features finely textured chocolate and spice notes, along with hints of mint.

This is a powerful wine that captivates with countless layers of complexity and silky tannins that evolve and surprise you with each glass.

Cristián Correa





2014



## GEOLOGY

**Soil Type:** A 10-cm deep layer of shallow alluvial soils, over stony, rocky soils that are permeable and low in nutrients.

**Orientation:** North - south

**Vineyard Altitude:** 450 m / 1.475 ft. above sea level

## HARVEST

The grapes were selected and handpicked on 30 April 2014.

## VINIFICATION PROCESS

First we undertook a double selection of clusters and grains, which were then moved by gravity (without using pumps) into small concrete tanks for a 4-day pre-fermentative maceration. Then came the alcoholic fermentation with native yeast at between 22°C and 28°C / 72°F and 82°F. The total maceration time was around 28 days. Then a vertical press was used to separate the juice from the skins. And finally the wine was racked into barrels for spontaneous malolactic fermentation.

## AGEING PROCESS

100% of the wine aged in new French barrels for 26 months.

## AGEING POTENTIAL

This wine can be enjoyed immediately or cellared for up to 30 years.

## SERVICE

**Service T°:** 16°C-18°C / 61°F-64°F

**Food Pairing:** Because of its structure and power, this is a wine that will pair well with marbled red meats, hard cheeses and in general, strongly flavoured food with some fat content.

