

MONTGRAS.

Ninquén

2014

From the top, things feel different. The proximity of the sky and stars...The intensity of the heat... The cool Pacific breeze ... An amazing sensation of absolute freedom and dominion.



TECHNICAL SHEET

Varietal Composition:

60% Cabernet Sauvignon
40% Syrah

Clones:

Syrah: 300 and 174
Cabernet Sauvignon: Masal selection

Denomination of Origin:

Colchagua Valley

Vineyards:

Ninquén Mountain

Block:

Syrah: Nos. 180 and 187
Cabernet Sauvignon: Nº 181

Year Planted:

Syrah: 2000
Cabernet Sauvignon: 1998

Training System:

Vertical shoot positioning

Irrigation System:

Drip

Yield per hectare:

Syrah: 7.500 kg
Cabernet Sauvignon: 4.100 kg

TERROIR

Climate:

Mediterranean, with significant thermal oscillation between day and night.

Average Heat Summation:

1,908 degree days

Annual Rain (2012 – 2013):

504 mm

Historic Rain Average:

600 mm

ANALYSIS

Alcohol: 14.5 %
Residual Sugar: 1.99 g/l
Volatile Acidity: 0.68 g/l
Total Acidity: 5.16 g/l
pH: 3.57
Cases Produced: 4,600

Winemakers: Hernán Gras & Santiago Margozzini

Winemaker's Comments

Ninquén (nin-ken), meaning 'plateau on a mountain' in a historic native dialect, perfectly describes the geography of this first and unique mountain estate in Chile, which provides an inimitable terroir for this wine.

This extraordinary blend of a Bordeaux variety like Cabernet Sauvignon with a Mediterranean one like Syrah, is something that presented itself naturally, and seemed logical and correct to better express the unique and attractive virtues of Ninquén Mountain.

Our belief and understanding of the importance of 'terroir' when crafting a complex, ultra premium wine has become a reality.

GEOLOGY

Soil Type: Clay over volcanic rock.

Orientation: This varies from block to block.

Solar Exposure: This varies from block to block, but predominantly north - east.

Vineyard Altitude: 300 m / 985 ft. above sea level

HARVEST

The Syrah grapes were hand-harvested between 9 and 12 April and the Cabernet Sauvignon between 18 and 20 April 2014.

VINIFICATION PROCESS

First we undertook a double selection of clusters and grains to get the best-quality fruit. The fruit underwent 4 days of cold maceration prior to the alcoholic fermentation, in order to extract more colour and aromas. Selected yeast was added and the must was fermented at between 29°C and 32°C / 84°F and 90°F with 3 pump-overs per day. Finally a hot maceration took place for an average of 30 days.

AGEING PROCESS

Barrel-aged in French oak for 24 months.

FILTERING & BOTTLING PROCESS

The wine was bottled without clarifying (fining) or filtering at any point in the process.

AGEING POTENTIAL

This wine can be enjoyed immediately or cellared for 9 years. The Winemakers say that it will express itself better with 3 to 7 years of proper cellaring, achieving perfect harmony between fruitiness and complexity.

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.

Storage Recommendation: Place bottles in a 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.

TASTING NOTES

Deep and bright ruby-red colour. The nose reveals intense aromas of mature red fruits, with notes of cassis and sour cherry jam, surrounded by soft touches of coffee.

This wine has great body in the mouth and a soft and elegant structure, with upfront flavours of berries, like raspberries and blueberries, accompanied by spicy notes.

The tannins are ripe, rounded and firm, supporting a long and bright finish that maintains delicate notes of toast in the aftertaste.