

# INTRIGA®

MONTGRAS

2015

*At the feet of the majestic Andes Mountains, born Intriga, the specialist brand for Cabernet Sauvignon, over millenary alluvial soils planted with vines that give world-class grapes for taking this variety to its maximum expression.*



## TECHNICAL SHEET

### Varietal Composition:

Cabernet Sauvignon : 97%  
Petit Verdot : 3%

### 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 : 9.500 kg  
Petit Verdot : 7.230 kg

## TERROIR

### Climate:

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

### Average Heat Summation:

1,650 graded days until the end of the harvest.

### Annual Rain (2014 – 2015):

350 mm

### Historic Rain Average:

300 mm

## ANALYSIS

Alcohol : 14.5%  
Residual Sugar : 2.85 g/l  
Volatile Acidity : 0.78 g/l  
Total Acidity : 5.07 g/l  
pH : 3.66  
Cases Produced : 8.888

## Winemaker's Comments

A deep colored and concentrated wine, with ripe fruit aromas, cassis and red fruits.

Full bodied with round tannins and a delicious ending. The aftertaste has walnuts and chocolate flavors, that invites you to enjoy each glass. With a long and persistent ending, is a powerful, concentrated, daring wine, and with an enigmatic character: that is Intriga.

I invite you to enjoy it!

Cristián Correa

## 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 the last week of April and medium weeks of May.

## VINIFICATION PROCESS

Double selection of clusters and grains, looking for having the best fruit for vinification. Using gravitational energy (without using pumps) the juice and skins, are taken to small concrete tanks for macerating for 2 days, before fermentation with native yeast starts between 22° and 28° C / 72° – 82° F, with only 2 pumping-overs per day during the first days of fermentation, for then doing just one for day for dipping the skins. The total maceration is of 28 days aprox., for separating then the wine from the skins with small vertical presses, and then is taken to the barrels for doing spontaneous malolactic fermentation.

## AGEING PROCESS

Aged in 225 L and 2.000 L French barrels oak during 24 months, looking for respecting the properties of the wine.

## 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).

