



INTRIGA

M A X I M A

MONTGRAS

## *Intriga Máxima / 2015*

*D.O. Alto Maipo*

### TECHNICAL INFORMATION

<b>Winemaker</b>	: Cristian Correa	<b>Alcohol</b>	: 15.0%
<b>Variety</b>	: 100% Cabernet Sauvignon	<b>Residual Sugar</b>	: 3.42 g/l
<b>Harvest</b>	: During mid April	<b>Total Acidity</b>	: 4.79 g/l
<b>Production</b>	: 300 cases (9L)	<b>pH</b>	: 3.66

### VINIFICATION

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

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

### FILTERING & BOTTLING PROCESS

The wine was bottled without clarifying (fining) or filtering at any point in the process looking for preserving the great body and layers that it has.

### AGEING POTENTIAL

This wine can be enjoyed now or it could be cellared for 30 years.

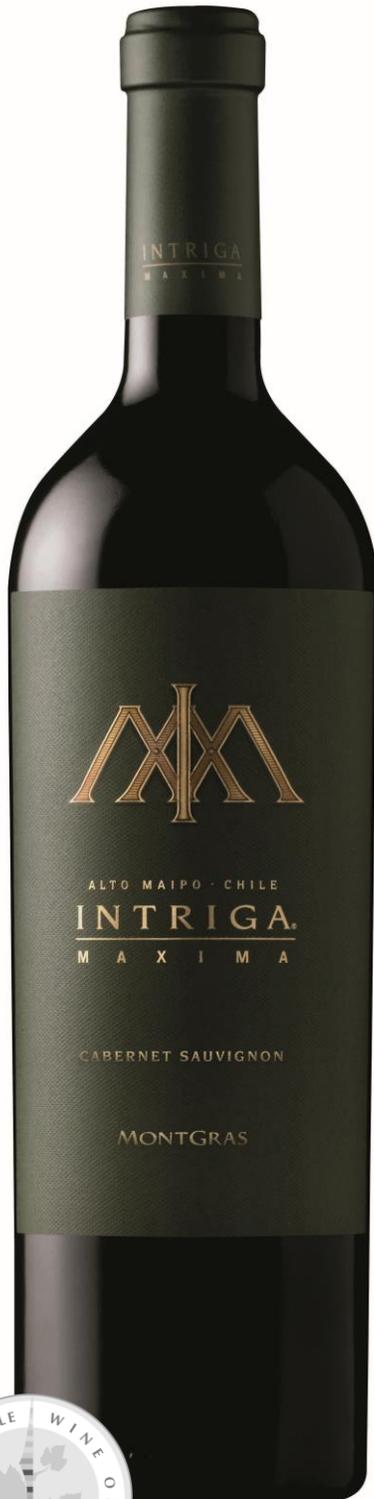
### TASTING NOTES

Mature and powerful wine, with aromas of chocolate and berries and hints of walnut. Full-bodied with juicy fruit flavors, 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.

### FOOD PAIRING

Pairs well with marbled red meat, hard cheeses and in general, strongly flavored food with some fat content.



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## VINEYARD

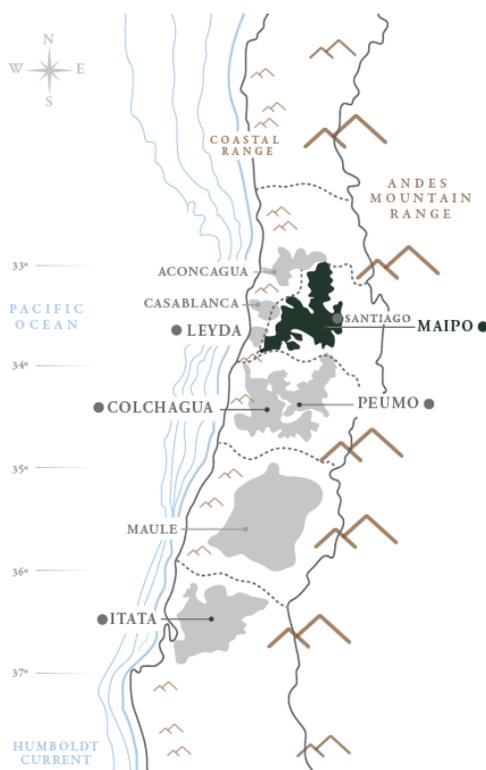
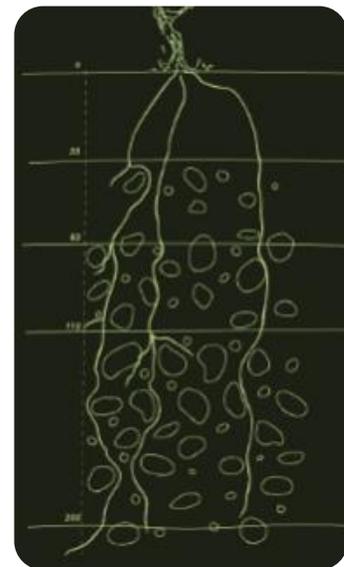
Located in Alto Maipo, which is the best wine region in Chile for Cabernet Sauvignon. From Block N° 705 "La Higuera", 1.5 h with over 60-year-old-vines in Spanish Parronal Trellis System. At the feet of the majestic Andes Mountains, where vines with very low vigour and yields provide highly concentrated grapes for producing a powerful and characterful Cabernet Sauvignon.

## CLIMATE

Mediterranean, with significant thermal oscillation between day and night. The Andes Mountain Range has a major influence, having a long dry season and a winter marked by extreme temperatures that can fall to freezing point.

## SOIL

A 10-cm deep layer of shallow alluvial soils, over stony, rocky soils that are permeable and low in nutrients. Ancient alluvial soils that come from the decomposition of the Andes Mountains, which forms different kinds of stony terraces. Our Intriga vineyards are specifically located on the 2<sup>nd</sup> terrace.



## SEASON AND HARVEST

The 2015 vintage was very good in terms of quality, because of the absence of rain during the harvest and warm temperatures in late summer. The grapes were therefore able to reach optimal tannin ripeness and were very good quality - healthy and with excellent luminosity. This has given us the incredible quality that only our Intriga terroir is able to provide.

