

MONTGRAS®

ANTU®

Cabernet Sauvignon- Carmenere 2015

ANTU, means "Sun" in Mapuche native language, and is the new exploratory range of wines in MontGras, where the identity and characteristics of the terroir transfers to each bottle.

TECHNICAL SHEET

Varietal Composition:

Cabernet Sauvignon 70%
Carmenere 30%

Clone:

Cabernet Sauvignon 341
Carmenere Masal selection

Denomination of Origin:

Colchagua Valley

Vineyards:

Ninquén Mountain

Block:

Cabernet Sauvignon Nº 181 and 185
Carmenere Nº 186

Year Planted:

Cabernet Sauvignon 1998
Carmenere 2000

Trellis System:

Vertical shoot position

Irrigation System:

Drip

Yield per Hectare:

Cabernet Sauvignon 7.000 kg
Carmenere 7.500 kg

TERROIR

Climate:

Mediterranean, with warm days and cool nights.

Average Heat Summation:

1980 degree days

Annual Rain (2014-2015):

550 mm

Historic Rain Average:

600 mm

ANALYSIS

Alcohol : 14.0 %
Residual Sugar : 2.5 g/l
Volatile Acidity : 0.62 g/l
Total Acidity : 5.47 g/l
pH : 3.69
Cases Produced : 14,000

Winemaker's Comments

A mountain vineyard with a soil as short as Ninquén's calls for a blend of a wild, concentrated and strongly tannic Cabernet Sauvignon, with a ripe, round and creamy Carmenere.

This year we had natural higher yields, together with a high pressure of oidium in spring and high temperatures in the last period of maturity.

We had to be on top of the vineyard, specially during the harvest time, for taking the grapes in the right moment for caring about the freshness and the acidity.

With a tremendous team, we can reach the texture we like at MontGras and expresses the mountain origin of the fruit.



Santiago Margozzini

www.montgras.cl



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GEOLOGY

Soil Type : Volcanic rock.

Orientation : Varies as rows go in orientation of the slope.

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

HARVEST

Cabernet Sauvignon : April 28, 2015
Carmenere : May 5, 2015

VINIFICATION PROCESS

4 days of cold maceration, with PDM yeast, between 29° and 32° C / 84° and 89° F. 3 Pump-overs per day with total maceration of 25 days.

AGEING PROCESS

100% barrel aged in 80% French and 20% American oak; using only 34% new during 14 months.

FILTERING & BOTTLING PROCESS

The wine was bottled without clarifying (fining) or initial filtering. Filtering 20 micras before bottling.

AGEING POTENTIAL

For our Winemaker, the wine is ready to be enjoyed upon opening the bottle. Nevertheless, it will gain roundness and complexity for those patient enough to cellar it for 3 to 7 years.

SERVICE

Service T°: 16 - 18° C / 61 - 64° F

Food Pairing: Red infiltrated meats, mature cheese, pastas.

TASTING NOTES

Deep ruby red. Intense with elegant and spicy currant, black cherry and plum notes all slightly shaded by the cedar from the oak ageing.

Well concentrated, with a plush burst of blackberry, blueberry and chocolate flavors. The intensity lingers along with espresso and cedar from subtle toasty oak as well as fine grained, firm tannins.