

MONTGRAS®
ANTU®

Carmenere
2015

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



TECHNICAL SHEET

Varietal Composition:
100% Carmenere

Clone:
Masal selection

Denomination of Origin:
Peumo, Rapel

Block:
No. 5

Year Planted:
1998

Training System:
Vertical shoot positioning

Irrigation System:
Drip

Yield per hectare:
10,000 kg

TERROIR

Climate:
Peumo receives sufficient cooling influence from the ocean for the climate to be warm but not too hot: just right for producing its renowned Carmeneres, that are very fruity and full-bodied.

ANALYSIS

Alcohol: 14.5%
Residual Sugar: 2.5 g/l
Volatile Acidity: 0.57 g/l
Total Acidity: 5.3 g/l
pH: 3.6
Cases Produced: 1,500

Winemaker's Comments:

In our constant search for interesting, exceptional quality grapes, we found an excellent producer in Peumo, in the Rapel Valley.

This is a meticulously managed vineyard in an area that is well known for producing world-class Carmenère wines.

We immediately realized that we had struck gold and found some very special Carmenere grapes for a new and different ANTU wine.

Santiago Margozzini

GEOLOGY

Soil Type: Clay

Orientation: North - south

HARVEST

The grapes were hand-harvested and selected on 7 May 2015.

VINIFICATION PROCESS

A classic approach to winemaking was used, starting with a cold soak for 72 hours. Once the fermentation started, we did 3 daily pump-overs at 2 minutes per ton, until the wine was declared dry. The total period that the wine was in contact with the skins was 22 days.

AGEING PROCESS

The wine was 100% barrel-aged for 14 months in 85% French and 15% American oak; just 33% of the barrels were new.

FILTERING & BOTTLING PROCESS

The wine was bottled without clarification (fining) or initial filtering. It was filtered at 20 microns before bottling.

AGEING POTENTIAL

This wine can be enjoyed immediately or cellared for 7 years.

SERVICE

Service T°: 16°C-18°C / 61°F-64°F.

Food Pairing: This wine pairs well with a wide range of food, including pasta dishes, red meat, sweet and sour dishes, curry, risotto, chicken and even fish such as tuna and salmon.

TASTING NOTES

This wine is a deep ruby-red colour. The nose reveals aromas of ripe blackberries, plums and a hint of spice, all framed by an elegant touch of cedar from the well-integrated oak-ageing.

Mature and juicy in the mouth, it has subtle notes that give character to this classic Carmenere. Mature tannins give it structure and texture for a persistent finish.