

MONTGRAS®

ANTU®

Grenache-Syrah-
Carignan
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:

Grenache	: 50%
Syrah	: 25%
Carignan	: 25%

Denomination of Origin:

Colchagua Valley

Vineyards:

Ninquén & Pumanque in Colchagua, and Maipo

Block:

Grenache	: N° 617 and N° 633 (Pumanque)
Syrah	: N° 180 (Ninquén)
Carignan	: N° 19 (Maipo)

Year Planted:

Grenache	: 2007
Syrah	: 2000
Carignan	: 2009

Trellis System:

Syrah & Grenache	: Vertical shoot
Carignan	: Gobelet

Irrigation System:

Drip

Yield per hectare:

8,800 kg for the 3 varieties

TERROIR

Climate:

Classic Mediterranean, although a bit cooler than the rest of Colchagua due to Pumanque's proximity to the sea.

Average Heat Summation:

Pumanque	: 1,830 degree days
Ninquén	: 1,950 degree days
Maipo	: 1,6200 degree days

Annual Rain (2014- 2015):

Pumanque	: 470 mm
Ninquén	: 460 mm
Maipo	: 310 mm

Historic Rain Average:

Pumanque	: 460 mm
Ninquén	: 450 mm
Maipo	: 180 mm

ANALYSIS

Alcohol	: 14.5%
Residual Sugar	: 2.5 g/l
Total Acidity	: 5.0 g/l
pH	: 3.55
Cases Produced	: 3,500

Winemaker's Comments

We thought about how these Mediterranean varieties would behave for quite a while. I must admit that at the beginning, due to my inexperience with Grenache, I left it out of the blend as it's very different to the varieties I'm used to working with.

We aged it in old oak barrels to see what we would do with it later. After 6 to 8 months, when tasting samples, we got excited and realized that it could be an interesting component to this "Mediterranean" blend that we had in mind, and even being the main variety giving fruitiness and juiciness to the wine.

We blended it with Syrah, a variety that is very comfortable in Colchagua. To compliment, we found Grenache planted in Gobelet, that although from relatively young vines, it gave power and something kind of wild to the blend.

Santiago Margozzini

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GEOLOGY

Soil Type : Granitic from Pumanque & Maipo; clay with volcanic rock in Ninquén.

Orientation : Varied according to block

Solar Exposure : Varied according to block, predominantly North - East

Vineyards Altitude:

Grenache : 140 m / 460 ft. above sea level at its highest point

Syrah : 305 m / 1,000 ft. above sea level

Carignan : 200 m / 656 ft. above sea level at its highest point

HARVEST

Hand harvested and grapes were selected:

Grenache : April 28th, 2015

Syrah : April 24th, 2015

Carignan : April 20th, 2015

VINIFICATION PROCESS

96 hours of cold maceration, with PDM yeast, between 28° and 31° C / 84° and 88° F. 3 Pump-overs per day, 2 minutes per ton, with a total maceration of 21 days.

AGEING PROCESS

100% of the wine was aged in French used barrels during 16 months.

FILTERING & BOTTLING PROCESS

The wine was bottled without clarifying (fining) or initial filtering of filtering before bottling.

AGEING POTENTIAL

Can be enjoyed immediately or cellared for 8 years.

SERVICE

Service T°: 16° - 18° C / 61° - 64° F

Food Pairing: Meats, pasta, cheese.

TASTING NOTES

Deep ruby red with purple notes; fruity aromas of blueberries, currants and plums combined with spices.

A hint of ventilation due to the ageing in old barrels makes this wine charming, complex, and unique in the nose.

Juicy and round, with ripe blackberry notes. This wine appears soft and velvety on the palate but an elegant acidity gives it structure, good texture, and a long, pleasant finish.