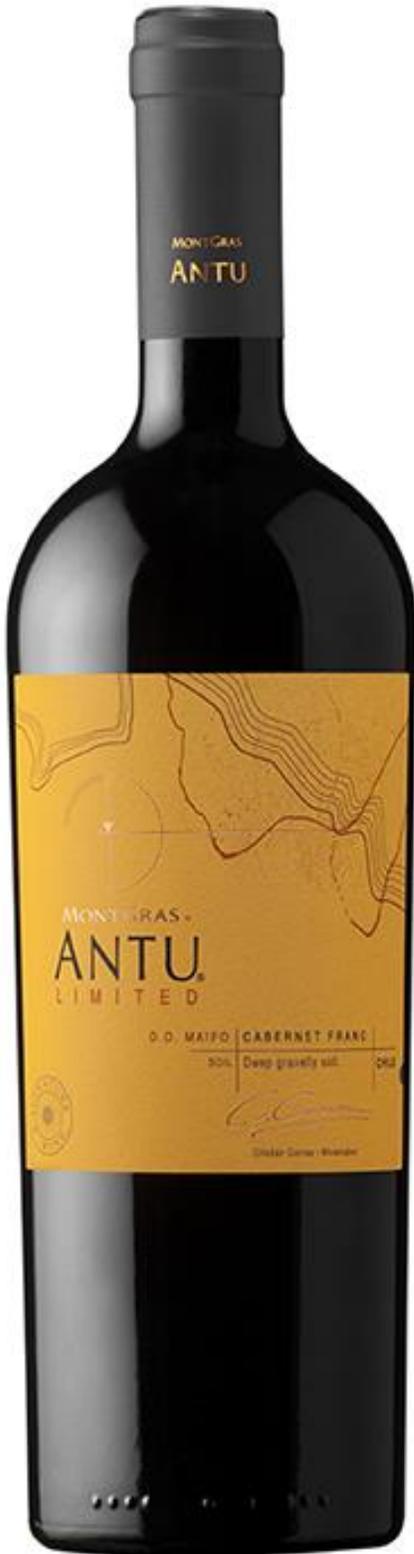


MONTGRAS®
ANTU®
LIMITED

**Cabernet Franc
2015**

These signature wines express a more edgy style of winemaking from Chile. Of very limited productions, these wines embrace the concept of precision viticulture and winemaking.



TECHNICAL SHEET

Varietal Composition:
100% Cabernet Franc

Clone:
Masal selection

Denomination of Origin:
Maipo Valley

Vineyards:
Intriga, Alto Maipo

Block:
No. 707

Year Planted:
2005

Training System:
Vertical shoot positioning

Irrigation System:
Drip

Yield per hectare:
10,120 kg

TERROIR

Climate:
Mediterranean, with significant thermal oscillation between day and night. The Andes Mountain Range has a major influence.

Average Heat Summation:
1,575 degree days by the end of the harvest

Annual Rain (2014 – 2015):
280.2 mm

Historic Rain Average:
292 mm

ANALYSIS

Alcohol: 14.5%
Residual Sugar: 3.2 g/l
Volatile Acidity: 0.72 g/l
Total Acidity: 4.9 g/l
pH: 3.62
Cases Produced: 499

Winemaker's Comments

The third vintage of this wine has acidity that is more present, making the mouth tense.

This is, without doubt, another great example of this extraordinary terroir.

I invite you to enjoy it!

Cristián Correa

GEOLOGY

Soil Type: Alluvial

Orientation: North - south

Vineyard Altitude: : 450 m / 1.475 ft. above sea level

HARVEST

The grapes were selected in the vineyard and handpicked on 23 April 2015.

VINIFICATION PROCESS

First the grapes underwent 6 days of pre-fermentative maceration. Then they were fermented with their native yeast at between 22°C and 28°C / 72°F y 82°F. The level of pump-overs were decided by tasting. The total maceration period lasted 25 days.

AGEING PROCESS

100% French barrel-aged for 14 months, half the barrels were new and the half second-use.

FILTERING & BOTTLING PROCESS

The wine was bottled without clarifying (fining) or initial filtering. A 20-micra wide membrane filter was used before bottling.

AGEING POTENTIAL

This wine can be enjoyed immediately or cellared for 10 years or more.

SERVICE

Service T°: 16°C-18°C / 61°F-64°F

Food Pairing: This wine will pair well with lean meats, wildfowl and pasta dishes.

Storage Recommendation: Place bottles in a horizontal position, with the wine in contact with the cork, in a fresh, dry and dark place at no more than 15°C / 59°F.

TASTING NOTES

This wine is deep ruby-red in colour. Ripe and fresh on the nose, with some herbaceous hints that do not overpower the beautiful fruit aromas.

In the mouth, this wine is austere and tense with soft tannins, making it a round and elegant wine.

All the ingredients of a great Cabernet Franc!