

MONTGRAS®  
**ANTU**®  
LIMITED

## Tempranillo 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% Tempranillo

**Denomination of Origin:**  
Colchagua Valley (Coastal)

**Vineyards:**  
Pumanque, MontGras

**Block:**  
No. 615

**Year Planted:**  
2010

**Training System:**  
Vertical shoot positioning

**Irrigation System:**  
Drip

**Yield per hectare:**  
8,000 kg

### TERROIR

**Climate:**  
Mediterranean, cooler than central Colchagua.

**Average Heat Summation:**  
1,910 degree days by the end of the harvest

**Annual Rain (2014 – 2015):**  
560 mm

**Historic Rain Average:**  
610 mm

### ANALYSIS

**Alcohol:** 15.0 %  
**Residual Sugar:** 2.5 g/l  
**Volatile Acidity:** 0.80 g/l  
**Total Acidity:** 5.6 g/l  
**pH:** 3.65  
**Cases Produced:** 430

### Winemaker's Comments

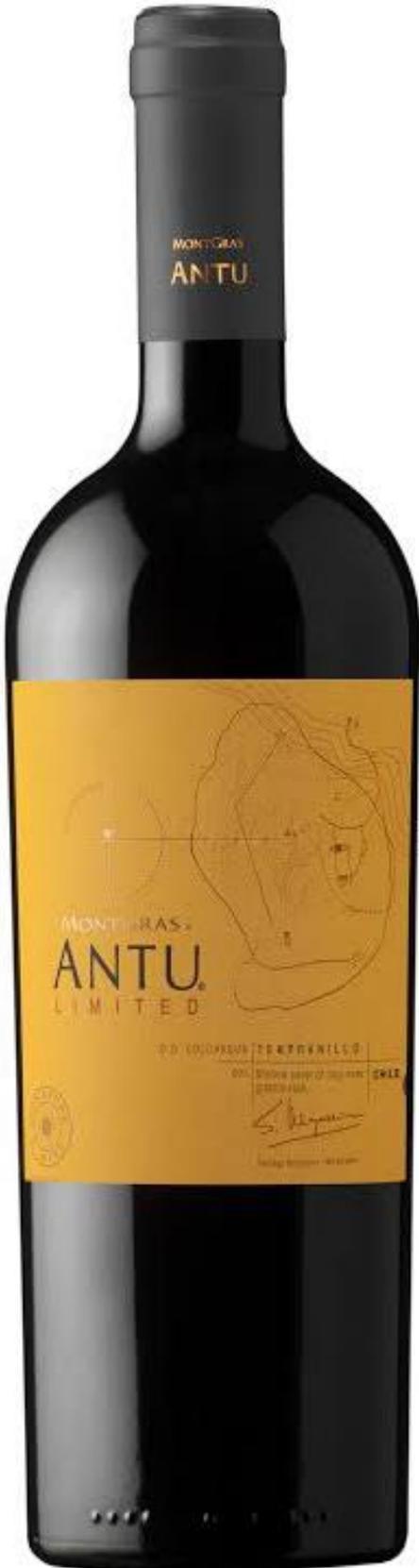
Tempranillo is a very interesting variety. After working with it and getting to know it a bit better, I now realize why it goes so well Spain's delicious but heavy cuisine.

This wine is a beautiful deep colour and has ripe red and black fruit aromas and very powerful tannins that can cut through any sort of food.

From our Pumanque Estate, we obtained a wine with the classic power of a Tempranillo as well as the renowned texture and ripeness of Colchagua.



Santiago Margozzini



## GEOLOGY

**Soil Type:** Granite

**Orientation:** North-east to south-west. Varies as the rows follow the contours of the slope.

**Vineyard Altitude:** 286 m / 938 ft. above sea level

## HARVEST

The grapes were selected and handpicked on 17 April 2015.

## VINIFICATION PROCESS

The grapes first underwent 3 days of pre-fermentative maceration, then they were fermented with their native yeast at between 28°C and 30°C / 82°F and 85°F, with three daily pump-overs at 2 minutes per ton. The total maceration period was 19 days.

## AGEING PROCESS

100% French barrel-aged for 14 months.

## 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 to develop additional complexity.

## SERVICE

**Service T°:** 16°C-18°C / 61°F-64°F

**Food Pairing:** Because of this wine's powerful tannins, I recommend pairing it with marbled red meat or dishes with thick, creamy sauces. Very good with cured hams and Spanish "chorizo" sausage.

**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 a deep purple-red colour. The nose reveals delicate black pepper with lots of ripe blueberries and black cherries, framed with subtle touches of leather and toast.

On the palate, the wine has a great attack, depth and grip. Even though it has powerful tannins, it still has a charming and attractive texture and juiciness that lingers forever on the palate.