

MONTGRAS®

ANTU®

Syrah
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:
100% Syrah

Clone:
300 y 174

Denomination of Origin:
Colchagua Valley

Vineyards:
Ninquén Mountain

Block:
Nº 180 and Nº 187

Year Planted:
2000

Trellis System:
Vertical shoot

Irrigation System:
Drip

Yield per hectare:
9,000 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	: 2.71g/l
Volatile Acidity	: 0.67 g/l
Total Acidity	: 5.1 g/l
pH	: 3.65
Cases Produced	: 10,000

Winemaker's Comments

I think there is no other variety that expresses itself better in short and stressed soils, where the mother rock is very close to the surface, as well as Syrah does.

In these soils, where Syrah gives us small, concentrated grapes that we look for to give life to this ANTU, Ninquén Mountain is the place that has all these characteristics.

Santiago Margozzini

GEOLOGY

Soil Type : Volcanic rock

Orientation : Varies as rows go in orientation of the slope

Solar Exposure : According to the slope

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

HARVEST

Hand harvested and selected on April 20th, 2015.

VINIFICATION PROCESS

96 hours of cold maceration with PDM yeast, between 28° and 31° C / 84° and 88° F.

AGEING PROCESS

100% French barrel aged during 13 months using only 30% new.

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, softness, and complexity if cellared for 2 to 3 years, especially for those palates that look for elegance and more velvety textures. Can be cellared for up to 8 years.

SERVICE

Service T°: 16° - 18° C / 61° - 64° F

Food Pairing: Duck, lamb, pork or beef, well infiltrated meats, mature cheese, and any plate with a creamy, heavy sauce.

TASTING NOTES

Deep ruby red with purple notes. Full of ripe black and blueberry aromas combined with touches of subtle smoky meat and spice.

Ripe, dense and rich. With a deep concentration yet with an inviting sense of harmony and finesse. A luxuriant after taste lingers in the palate.