



# MONTGRAS

*Limited Edition*

## Cabernet Sauvignon Carmenère - Syrah 2015



### TECHNICAL SHEET

**Varietal Composition:**

70% Cabernet Sauvignon  
15% Carmenère  
15% Syrah

**Clones:**

Cabernet Sauvignon: Masal Selection  
Carmenère: Masal Selection  
Syrah: Clone 99

**Denomination of Origin:**

Colchagua Valley

**Vineyards:**

The Cabernet Sauvignon and Carmenère grapes come from our San José Estate, while the Syrah comes from the Ninquén Mountain Vineyard.

**Block:**

Cabernet Sauvignon: Block 108  
Carmenère: Block 130  
Syrah: Block 183

**Year Planted:**

Cabernet Sauvignon: 1993  
Carmenère: 1996  
Syrah: 2010

**Training System:**

Cabernet Sauvignon: Lyre  
Carmenère: GDC  
Syrah: Vertical shoot positioning

**Irrigation System:** Drip**Yield per hectare:**

Cabernet Sauvignon: 7 tons  
Carmenère: 7.5 tons  
Syrah: 9 tons

### 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:** 2.4g/l  
**Volatile Acidity:** 0.65 g/l  
**Total Acidity:** 5.6 g/l  
**pH:** 3.63  
**Cases Produced:** 3,000

### Winemaker's Comments

There can be no better way to celebrate our 25th anniversary than by blending the 3 varieties that express Colchagua - the valley where MontGras was first established.

The Cabernet Sauvignon gives the power and structure; the Syrah fills the mid palate and the Carmenère softens the texture. Great combination! Enjoy it with family and friends

Santiago Margozzini



# MONTGRAS®

*Limited Edition*

## Cabernet Sauvignon Carmenère - Syrah 2015

### GEOLOGY

**Soil Type:** Clay

**Orientation:** North to south.

**Vineyard Altitude:** The Cabernet Sauvignon and Carmenere are planted at 200 masl, and the Syrah at 300 masl.

### HARVEST

Hand-harvested and selected in 2015:  
Cabernet Sauvignon: 7- 8 May  
Carmenere: 27 May  
Syrah: 17 April

### VINIFICATION PROCESS

The clusters were destemmed and cold-macerated for 96 hours. Then selected PDM yeast was inoculated ready for fermentation at a maximum temperature of 28°C-30°C / 82°F-84°F.

### AGEING PROCESS

100% French barrel-aged for 13 months.

### FILTERING & BOTTLING PROCESS

The wine was filtered through 20 micras before bottling.

### AGEING POTENTIAL

Our Winemaker says this wine is ready to be enjoyed when you open it. 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. It can be cellared for up to 8 years.

### SERVICE

**Service T°:** 16°C-18°C / 61°F- 64°F

**Food Pairing:** Duck, lamb, pork or beef, well-hung meat, mature cheese, and any dish with a thick, creamy sauce.

**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.

### VINTAGE REPORT

2015 was a challenging, difficult year.

We had higher natural yields, along with high mildew pressure in the spring and high temperatures in the final part of the ripening period.

Our viticulturists and winemakers had to be more on top of the vineyard than usual, especially during vintage, in order to harvest grapes at the right moment, safeguarding both freshness and acidity.

Fortunately, in the end we had a good year, but it came with a lot of hard work.

Hats off to our viticulture team!