

MONTGRAS.

Ninquén

## Ninquén / 2015

*D.O. Colchagua*

### TECHNICAL INFORMATION

Winemaker	: Santiago Margozzini	Alcohol	: 14.5 %
Variety	: 57% Cabernet Sauvignon & 43% Syrah	Residual Sugar	: 2.55 g/l
Harvest	: First weeks of April	Total Acidity	: 5.71 g/l
Production	: 5,000 cases (9L)	pH	: 3.45

### VINIFICATION

First we undertook a double selection of clusters and grains to get the best-quality fruit. The fruit underwent 4 days of cold maceration prior to the alcoholic fermentation, in order to extract more colour and aromas. Selected yeast was added and the must was fermented at between 29°C and 32°C / 84°F and 90°F with 3 pump-overs per day. Finally a hot maceration took place for an average of 30 days.

### AGEING

Aged in 225-litre French oak barrels for 24 months.

### FILTERING & BOTTLING PROCESS

The wine was bottled without clarifying (fining) or filtering at any point in the process looking for preserving the great body and complexity that it has.

### AGEING POTENTIAL

This wine can be enjoyed now or it could be cellared for 10 years.

### TASTING NOTES

Deep ruby-red colour with intense aromas of mature red fruits, highlighting berries and sour cherry jam notes, ending with soft touches of coffee.

This wine has great body in the mouth and an elegant structure, due to a good ripeness of its tannins. With upfront flavours of cassis and subtle dark pepper notes. It has a long and bright finish that maintains delicate notes of toast in the aftertaste.

### FOOD PAIRING

Pairs well with marbled red meats, hard cheeses and in general, strongly flavored food with some fat content.



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## VINEYARD

The grapes come from vineyards planted in 2000 in Ninquén, our renowned mountain vineyard in the Colchagua Valley. Located at 300 masl, the vines are vsp-trained along the trellis system. The orientation of the rows varies according to the slope they are planted on.

## CLIMATE

Mediterranean, with great thermal amplitude between day and night. Specifically, the climate in Ninquén is cooler than the surrounding area because of its altitude and the predominating east-facing solar exposure which ensures the vines do not receive sun in the afternoons.

## SOIL

Ninquén is an isolated mountain that is a remnant of the Coastal mountain range. It has soils of volcanic origin, which are very thin and low in organic material and this ensures the vineyards have low vigour, enriching the grapes' colour and giving them greater concentration. This enables us to have greater complexity in this wine.

## SEASON AND HARVEST

Temperatures were generally higher during the 2015 season compared to the three previous years, mainly due to the high temperatures recorded in late summer. There was also no rain during the harvest period. As a result, the wines generally present slightly lower levels of acidity but good tannin ripeness and generally very good quality, coming from healthy grapes with optimal conditions of luminosity.

