



# MONTGRAS

R E S E R V A

## 2015 Syrah



### TECHNICAL SHEET

**Varietal Composition:**  
100% Syrah

**Denomination of Origin:**  
Colchagua Valley

**Vineyards:**  
San José Estate, Block N° 154, MontGras

**Trellis System:**  
GDC

**Irrigation System:**  
Drip

**Harvest:**  
The grapes were selected and hand harvested on May 4<sup>th</sup>, 2015.

**Vinification Process:**  
3 pump – overs per day with total maceration of 25 days. 48 hours of cold soaking with PDM yeast, between 29° and 32° C / 84° and 89° F.

**Yield per hectare:**  
12.000 kg

**Ageing Process:**  
70% had oak contact in 85% French, 15% American, 25% new.

**Ageing Potential:**  
Can be enjoyed immediately or cellared for 7 years.

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

**Food Pairing:**  
Red marbeled meat, pastas, and oily fish.

**Storage Recommendation:**  
Place bottles in 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.

### ACCOLADES

• 91 Pts. & Great Value –  
The Ultimate Wine  
Challenge 2016, U.S.A.

### ANALYSIS

<b>Alcohol</b>	: 14%
<b>Residual Sugar</b>	: 2.5
<b>Volatile Acidity</b>	: 0.65
<b>Total Acidity</b>	: 4.9
<b>pH</b>	: 3.65
<b>Cases Produced</b>	: 12,000

### Winemaker's Comments

Deep ruby red with purple notes. Ripe and dense aromas of black cherry, black pepper, vanilla, and toast.

Bright, ripe tannins give structure to tons of berry fruit with a core of elegant toast.

Lingering in the finish full of refinement and grace.

- Santiago Margozzini