

INTRIGA®

MONTGRAS

Intriga / 2016

D.O. Alto Maipo

TECHNICAL INFORMATION

| | | | |
|------------------|---|-----------------------|---------------------|
| Winemaker | : Cristian Correa | Alcohol | : 14.0% |
| Variety | : 87% Cabernet Sauvignon 11% Cabernet Franc & 2% Petit Verdot | Residual Sugar | : 3.45 g/l |
| Harvest | : During April | Total Acidity | : 5.46 g/l |
| | | pH | : 3.52 |
| | | Production | : 10,600 cases (9L) |

VINIFICATION

The grapes were hand-selected in the vineyards and then underwent a double selection of clusters and grains when they arrived at the cellar. The juice and skins were transported by gravity (without pumps) into small concrete tanks to macerate for 2 days. Then they were fermented with their native yeasts at 22°C-28°C / 72°F-82°F. The wine remained in contact with the skins for around 28 days. Next, small vertical presses were used to separate the wine from the skins. It was then racked into barrels to undergo spontaneous malolactic fermentation.

AGEING

Aged in 225-litre French oak barrels and 2,000-litre foudres for 24 months, in order to respect the properties of the wine.

FILTERING & BOTTLING PROCESS

The wine underwent an initial earth filtration and then was finally filtered with a 1-micron membrane before bottling.

AGEING POTENTIAL

This wine can be enjoyed now or it could be cellared for 15 years.

TASTING NOTES

A deep-coloured and concentrated wine with ripe fruit aromas, including blackcurrants and red fruits. Full-bodied with rounded tannins and a delicious finish. The aftertaste has flavours of walnuts and chocolate that invite you to enjoy each glass. With a long and persistent finish, this is a powerful, concentrated, daring wine with enigmatic character.

FOOD PAIRING

Pairs well with marbled red meat, fine cheese and, in general, strongly flavoured, fatty foods, such as duck confit, lamb ribs or oven-roasted goat.



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from Chile



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VINEYARD

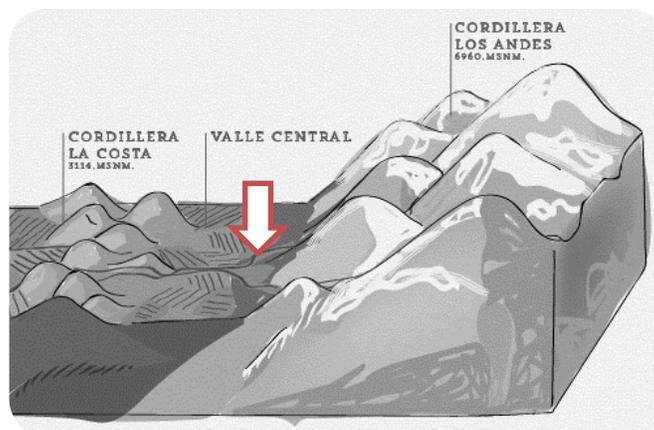
Located in Alto Maipo, which is the best wine region in Chile for Cabernet Sauvignon. Intriga was born at the feet of the majestic Andes Mountains, where vines with very low vigour and yields provide highly concentrated grapes for producing a powerful and characterful Cabernet Sauvignon.

SOIL

Very deep, ancient alluvial soils with clay on the surface and a subsoil of sand and stones. This type of soil comes from the decomposition of the Andes Mountains, which forms different kinds of stony terraces. Our Intriga vineyards are specifically located on the 2nd terrace.

CLIMATE

Mediterranean, with significant thermal oscillation between day and night. The Andes Mountain Range has a major influence, having a long dry season and a winter marked by extreme temperatures that can fall to freezing point.



SEASON AND HARVEST

The year 2016 will remain in our memories as a difficult vintage due to the rainy conditions at the end of the season. This vintage is characterized by its high quality with good fruit set. The summer was cooler with a lower accumulation of degree days. Due to the excellent drainage of the soils, our noble vines responded incredibly well.

In terms of volume, we had to work hard, but the end result was wines of superb quality that we can only obtain from our Intriga terroir.

