

MONTGRAS®

ANTU®

Cabernet Sauvignon
2016

ANTU, means "Sun" in the Mapuche native language, and is the new exploratory range of wines from MontGras, where the identity and characteristics of the terroir transfers to each bottle.



TECHNICAL SHEET

Varietal Composition:
100% Cabernet Sauvignon

Clone:
341

Denomination of Origin:
Maipo Valley

Vineyards:
Intriga, Alto Maipo

Block:
No. 768

Year Planted:
2005

Training System:
Vertical shoot positioning

Irrigation System:
Drip

Yield per hectare:
11,500 kg

TERROIR

Climate:
Mediterranean, with significant thermal oscillation between day and night.

Average Heat Summation:
1,620 degree days

Annual Rain (2015–2016):
550 mm

Historic Rain Average:
320 mm

ANALYSIS

Alcohol: 14.5 %
Residual Sugar: 2.60 g/l
Total Acidity: 5.25 g/l
pH: 3.56
Cases Produced: 3,800

Winemaker's Comments

This area produces incredible Cabernet Sauvignon. The deep, rocky, well-drained soils, together with the fresh temperatures in Alto Maipo, enable this variety to express itself elegantly, with maturity and power in the bottle.

Despite 2016 being a wet year, our vines revealed the wisdom of their years and responded incredibly well to the adverse weather, producing wines of the outstanding quality that only our Intriga terroir can give us.

I invite you to enjoy it!

Santiago Margozzini

GEOLOGY

Soil Type: Alluvial

Orientation: North-south

Vineyard Altitude: 450 m / 1,475 ft. above sea level

HARVEST

The grapes were hand-harvested and selected during the last week of March.

VINIFICATION PROCESS

The grapes were cold-macerated for 96 days and then fermented with selected yeast at between 29°C and 32°C / 84°F and 89°F with 3 pump-overs per day and a total maceration time of 25 days.

AGEING PROCESS

100% of the wine was matured in French oak barrels for 14 months - just 30% of them new.

FILTERING & BOTTLING PROCESS

The wine was bottled without clarifying (fining) or initial filtering. It was filtered at 20 microns before bottling.

AGEING POTENTIAL

Our Winemaker says this wine is ready to be enjoyed when you open it. Nevertheless, it will gain roundness and complexity for those patient enough to cellar it for 3 to 7 years.

SERVICE

Service T°: 16°C-18°C / 61°F-64°F

Food Pairing: High-quality red meat, mature cheese, pasta dishes.

TASTING NOTES

This wine is an intense ruby-red colour and reveals aromas of ripe fruit. It is an elegant Cabernet with some herbal notes.

In the mouth, it is juicy, with rounded tannins. It has good volume and the fruits are apparent again. The finish is long.