

MONTGRAS®
ANTU®

Chardonnay
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% Chardonnay

Denomination of Origin:
Itata Valley

Vineyards:
Santa Inés de Larqui

Block:
6 and 7

Year Planted:
1992

Training System:
Low-density vertical shoot positioning

Irrigation System:
Drip

Yield per hectare:
7,543 kg

TERROIR

Climate:
Humid Mediterranean, with lower temperatures than other valleys and very differentiated seasons and a lot of light. This valley is characterized by the high differences in temperatures between day and night during the grape ripening period.

Annual Rain (2015 – 2016):
900 mm

Historic Rain Average :
800 mm

ANALYSIS

Alcohol: 14.0 %
Residual Sugar: 1.88 g/l
Total Acidity: 6.31 g/l
pH: 3.53
Cases Produced: 1,000

Winemaker's Comments

Making a Chardonnay for the ANTU range represented an enjoyable challenge for our technical team.

We began by looking for the grapes, a quest that took us to Itata, 200 km to the south of our cellar.

Then we had to define the style we were looking for. We decided on a classic and elegant style, with lengthy ageing in French barrels and some malolactic fermentation to round the wild acidity of these southern grapes.

This is an adventure that has just begun with this first step and it is already making us feel very proud.

Santiago Margozzini

GEOLOGY

Type of Soil: Volcanic

Orientation: North-south

Vineyard Altitude: 70 metres / 230 feet above sea level.

HARVEST

The grapes were selected and harvested by hand on 25 April 2016.

VINIFICATION PROCESS

The grapes were direct-pressed, without the juice being protected from the air. The must was fermented with its native yeasts and then underwent a partial malolactic fermentation.

AGEING PROCESS

100% of the wine was matured in French oak barrels for 13 months - just 30% of them new - in order to preserve the fruity character of the variety.

AGEING POTENTIAL

Our Winemaker says this wine is ready to be enjoyed now. But, you can also cellar it for 3 or 4 years and it will evolve nicely.

SERVICE

Service T°: 12°C / 54°F

Food Pairing: You can enjoy this wine with pasta dishes and white meat, like chicken or turkey, or fish in a herb-based sauce.

TASTING NOTES

This wine is straw-coloured with golden hues. On the nose it shows a complex combination of pineapple and ripe peaches with hints of pear, surrounded by vanilla and toasted notes from the ageing.

In the mouth, this wine is creamy, with medium body and fresh acidity. Upfront flavours of pears and pineapple intermingle against a complex backdrop of cedar.