

MONTGRAS®

# ANTU®

Grenache-Syrah-  
Carignan  
**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:

50% Grenache  
25% Syrah  
25% Carignan

### Denomination of Origin:

Colchagua Valley

### Vineyards:

Ninquén & Pumanque in Colchagua, and Maipo

### Block:

Grenache: Nos. 617 and 633 (Pumanque)  
Syrah: No. 180 (Ninquén)  
Carignan: No. 19 (Maipo)

### Year Planted:

Grenache: 2007  
Syrah: 2000  
Carignan: 2009

### Training System:

Syrah & Grenache: Vertical shoot positioning  
Carignan: Gobelet

### Irrigation System:

Drip

### Yield per hectare:

Grenache: 7,500 kg  
Syrah: 8,500 kg  
Carignan: 7,700 kg

## TERROIR

### Climate:

Classic Mediterranean, although a bit cooler than the rest of Colchagua due to Pumanque's proximity to the sea.

### Average Heat Summation:

Pumanque: 1,710 degree days  
Ninquén: 1,850 degree days  
Maipo: 1,420 degree days

### Annual Rain (2015 – 2016):

Pumanque: 570 mm  
Ninquén: 490 mm  
Maipo: 380 mm

### Historic Rain Average:

Pumanque: 480 mm  
Ninquén: 460 mm  
Maipo: 320 mm

## ANALYSIS

**Alcohol:** 14.5%  
**Residual Sugar:** 2.7 g/l  
**Total Acidity:** 4.97 g/l  
**pH:** 3.67  
**Cases Produced:** 4,000

## Winemaker's Comments

Despite 2016 being a wet year, this interesting “Mediterranean” blend works very well, producing a fruity and juicy wine.

We choose the Grenache as the principal component to give the power and something a little wild to the blend. The Syrah gives a lot of fruitiness and the Carignan helps us to build up a little bit more structure and volume in this incredible wine.

I invite you to enjoy it!

Santiago Margozzini

## GEOLOGY

**Soil Type:** Granitic in Pumanque & Maipo; clay with volcanic rock in Ninquén.

**Orientation:** This varies from block to block

**Solar Exposure:** This varies from block to block but is predominantly north to east

### Vineyard Altitude:

Grenache: 140 m / 460 ft. above sea level at its highest point

Syrah: 305 m / 1,000 ft. above sea level

Carignan: 200 m / 656 ft. above sea level at its highest point

## HARVEST

The grapes were hand-harvested and selected, starting with the Carignan in mid-March, followed by Syrah at the end of March and then the Grenache in early April.

## VINIFICATION PROCESS

The clusters were destemmed and cold macerated for around 96 hours. Then they were inoculated with selected yeast and fermented at between 28°C and 31°C / 84°F and 88°F with 3 pump-overs per day. The total maceration period was 21 days.

## AGEING PROCESS

100% of the wine was aged for 13 months in used French barrels.

## FILTERING & BOTTLING PROCESS

The wine was bottled without clarifying (fining) or initial filtering.

## AGEING POTENTIAL

This wine can be enjoyed immediately or cellared for 8 years.

## SERVICE

**Service T°:** 16°C-18°C / 61°F-64°F

**Food Pairing:** Due to its fruity character, this wine pairs very well with fish, as well as some white or red meat dishes with flavourful sauces. It is also delicious with sheep's cheese.

## TASTING NOTES

This wine is clear and an attractive red colour. This wine presents complex fruity aromas with spices such as liquorice and anise.

It has good volume in the mouth with rounded and juicy tannins. Prominent among the flavours are dark fruit notes, as well as hints of sour cherry contributed by the Grenache to this interesting blend. The finish is long and pleasant.