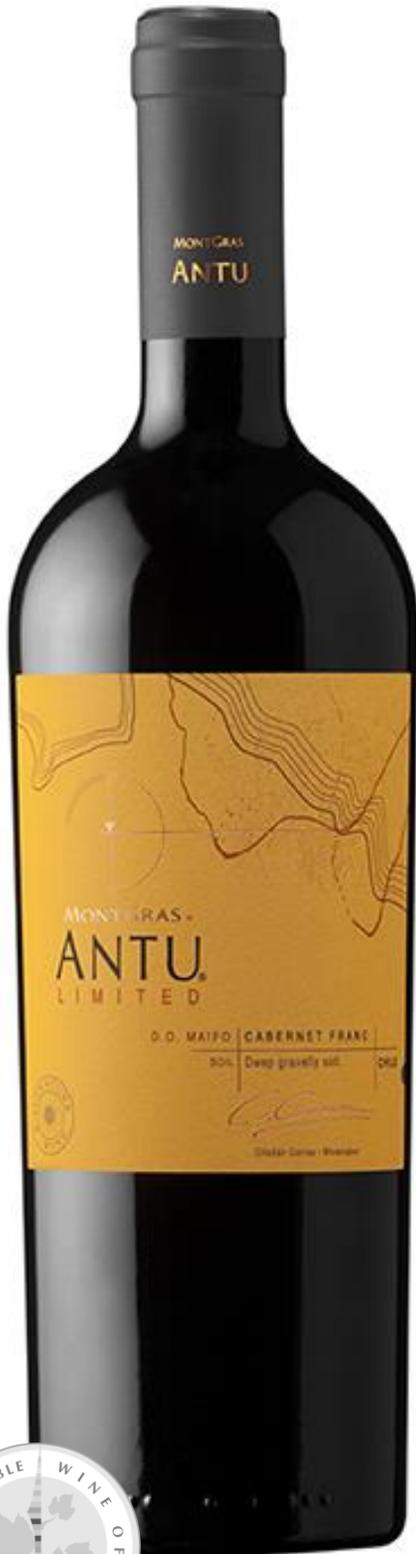


MONTGRAS®  
**ANTU**®  
L I M I T E D

*Cabernet Franc / 2016*

*D.O. Maipo Valley*



**TECHNICAL INFORMATION**

**Winemaker:** Cristián Correa  
**Varieties:** 100% Cabernet Franc  
**Harvest:** Early April  
**Production:** 500 cases (9L)

**Alcohol:** 14.0%  
**Residual Sugar:** 2.86 g/l  
**Total Acidity:** 4.64 g/l  
**pH:** 3.69

**WINEMAKING**

The grapes were hand-selected in the vineyard and then transported to the winery, where they were destemmed. Then they underwent a traditional fermentation in stainless steel tanks at controlled temperatures of not more than 28°C (82°F). Then the wine underwent a post-fermentative maceration at 22°C-24°C (72°F-75°F), in order to enhance the volume on the palate. The total maceration period lasted 20-25 days.

**AGEING**

After the malolactic fermentation was complete, all of the wine was aged in 228-litre French oak barrels and 2,000-litre foudres for around 14 months.

**FILTERING AND BOTTLING PROCESS**

The wine was bottled without clarification. It was naturally stabilized and just filtered through a 20-micron membrane before bottling.

**AGEING POTENTIAL**

This wine can be enjoyed now or it could be cellared for 7 years.

**TASTING NOTES**

This wine is deep ruby-coloured. The nose is ripe and fresh with herbaceous notes that go very well with the fruit that clearly expresses the variety. In the mouth, it is tense and austere with smooth tannins and elegant texture.

**FOOD PAIRING**

This wine is ideal with lean meat, game and some pasta dishes.

Sustainable wines  
from Chile



## VINEYARD

The grapes come from vineyards in Alto Maipo, at the feet of the majestic Andes Mountain chain. The vineyards are oriented north-south and are situated at an altitude of 450 metres (1476 feet) above sea level.

## CLIMATE

Mediterranean, with significant thermal oscillation between day and night. The Andes Mountain chain has a significant influence. There is a long season free from rain and a clearly defined winter with more extreme temperatures which can fall to freezing.

## 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 according to their proximity to the mountains.

## SEASON AND HARVEST

The 2016 season was cooler than the previous year and the wines were particularly elegant and generally fresher. While we are all aware that this was not an easy vintage because of the heavy rain in mid-April, we obtained an excellent Cabernet Franc because the grapes were harvested prior to the rain and were healthy and of high quality.

