

MONTGRAS®
ANTU®
LIMITED

Pinot Noir
2016

These signature wines express a more edgy style of winemaking from Chile. Of very limited productions, these wines embrace the concept of precision viticulture and winemaking.



TECHNICAL SHEET

Varietal Composition:
100% Pinot Noir

Clone:
French 777

Denomination of Origin:
Leyda Valley

Vineyards:
Amaral

Block:
No. 902

Year Planted:
2006

Training System:
Double Guyot

Irrigation System:
Drip

Yield per hectare:
6,500 kg

TERROIR

Climate:
Coastal, with the double influence of the Pacific Ocean - only 12 km (7 m) away - and the bordering Maipo River.

Average Heat Summation:
1,347 degree days by the end of the harvest this year, while the historical average for Amaral is 1,292 degree days.

Annual Rain (2015 – 2016):
646 mm

Historic Rain Average:
368 mm

ANALYSIS

Alcohol: 14.0 %
Residual Sugar: 2.18g/l
Volatile Acidity: 0.73 g/l
Total Acidity: 5.49 g/l
pH: 3.50
Cases Produced: 350

Winemaker's Comments

This year the El Niño phenomenon impacted everything, turning it into the wettest harvest that we can remember.

However, the rains came late, so our Pinot Noir had already been harvested. The 2016 harvest was marked by an unusually hot and clear summer, then a cold and cloudy March, that let us slowly mature our Pinot Noir, bringing out its character, aromas and flavours, whilst taking care of the delicate acidity that progressed very well this year.

The resulting Pinot Noir wine was full of fruit, vivacity, freshness and character.

It's well worth tasting!

Jaime De la Cerda Silva

Jaime De la Cerda

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GEOLOGY

Soil Type: Rolling hills with ancient alluvial soil deposits.

Orientation: North - west

Solar Exposure: North - west

Vineyard Altitude: 200 m / 656 ft. above sea level

HARVEST

The grapes were selected and handpicked on 28 March 2016.

VINIFICATION PROCESS

The process started with 5 days of cold maceration, followed by fermentation with the native yeast at 8°C to 10°C / 46°F to 50°F.

AGEING PROCESS

100% French barrel-aged in 228- and 500-litre barrels for 12 months.

FILTERING & BOTTLING PROCESS

The wine was clarified (fined) with isinglass without initial filtering. A 20-micra wide membrane filter was used before bottling.

AGEING POTENTIAL

This wine can be enjoyed immediately or cellared for 10 years.

SERVICE

Service T°: 12°C-13°C / 50°F-55°F

Food Pairing: This wine pairs beautifully with Époisses de Bourgogne cheese, pork, chicken or duck with subtle sauces, pasta dishes, mushrooms, mildly spicy oriental food, sushi and risotto. Steak tartare and carpaccio would also go nicely with this wine.

TASTING NOTES

Bright, of a brilliant red colour. The nose reveals its Pinot character, with notes of delicate red fruits, like cherries and sour cherries, even some floral notes and a hint of herbs that invite you to enjoy it.

The wine is medium-bodied, with a soft and delicate texture. The acidity is vibrant and refreshing, characteristic of this terroir, that follows through in the finish, where the red fruits are again apparent.