

MONTGRAS®
ANTU®

Syrah
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% Syrah

Clone:

300 and 174

Denomination of Origin:

Colchagua Valley

Vineyards:

Ninquén Mountain

Block:

Nos. 180 and 187

Year Planted:

2000

Training System:

Vertical shoot positioning

Irrigation System:

Drip

Yield per hectare:

8,500 kg

TERROIR

Climate:

Mediterranean, with warm days and cool nights.

Average Heat Summation:

1850 degree days

Annual Rain (2015 – 2016):

690 mm

Historic Rain Average:

610 mm

ANALYSIS

Alcohol: 14.5%
Residual Sugar: 2.47 g/l
Total Acidity: 5.14 g/l
pH: 3.59
Cases Produced: 9,000

Winemaker's Comments

This year was especially cool and wetter than the previous harvest.

Nevertheless I think there is no other variety that expresses itself better in shallow and stressed soils, where the mother rock is very close to the surface. In these conditions, Syrah gives us small, concentrated grapes.

It represents and shows all the special energy that Ninquén Mountain gives to our wines.

Enjoy it!

Santiago Margozzini

GEOLOGY

Soil Type: Volcanic rock

Orientation: Varies as the rows follow the contours of the slope

Solar Exposure: This varies according to the slope

Vineyard Altitude: 300 m / 985 ft. above sea level

HARVEST

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

VINIFICATION PROCESS

The process began with 96 hours of cold maceration; then the must was inoculated with selected yeast and fermented at between 28°C and 31°C / 84°F and 88° F.

AGEING PROCESS

100% French barrel-aged for 13 months; only 30% went into new barrels.

FILTERING & BOTTLING PROCESS

The wine was bottled without clarifying (fining) or initial filtering. 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, softness, and complexity if cellared for 2 to 3 years, especially for those palates that look for elegance and more velvety textures. It can be cellared for up to 8 years.

SERVICE

Service T°: 16°C-18°C / 61°F-64°F

Food Pairing: Duck, lamb, pork or beef, mature cheese, and any dish with a thick, creamy sauce.

TASTING NOTES

This wine is an intense purple-red colour. The nose reveals ripe black fruits, combined with some smoky notes from the ageing.

In the mouth, it is also rich in flavours, with round and soft tannins. The good volume is perfectly balanced with the fruit and complexity from the ageing, and the finish is long and pleasant.