



# MONTGRAS<sup>®</sup>

## ESTATE



## 2016 Carmenère

### TECHNICAL SHEET

**Varietal Composition:**  
Carmenère : 85%  
Merlot : 15%

**Clone:**  
Masal selection

**Denomination of Origin:**  
Central Valley

**Trellis System:**  
Vertical shoot , Lyre and GDC

**Irrigation System:**  
Drip

**Yield per hectare:**  
15,000 kg

**Harvest:**  
Grapes were selected and handpicked between the 27<sup>th</sup> of April to the 2<sup>nd</sup> of May, 2016.

**Vinification Process:**  
PDM Yeast, fermentation temperature between 28° - 30° C / 82° - 86° F.

**Ageing Process:**  
90% of the wine was stored in stainless steel tanks. 10% had oak contact for 3 months.

**Ageing Potential:**  
Can be enjoyed immediately or cellared for 6 years.

**Service T°:**  
16° - 18° C / 61° - 64° F

**Food Pairing:**  
It is a good match for fatty fish like salmon, or sea bass. It also goes well with pork or sweet breads.

### ANALYSIS

**Alcohol** : 13%  
**Residual Sugar** : 2.5 g/l  
**Volatile Acidity** : 0.61 g/l  
**Total Acidity** : 5.02 g/l  
**pH** : 3.65  
**Cases Produced** : 33,000

### Winemaker's Comments

A great wine considering that it came from the most challenging vintage in my professional life.

Being the last variety harvested, it absorbed all the impact of the mid April rains.

A very good team effort as it's impossible to taste the effects of the climatic disaster in the glass.

Enjoy!

- Santiago Margozzini