



MONTGRAS[®]

ESTATE

2016 Merlot



TECHNICAL SHEET

Varietal Composition:
Merlot : 85%
Cabernet Sauvignon : 15%

Denomination of Origin:
Central Valley

Trellis System:
Vertical shoot , Lyre and GDC

Irrigation System:
Drip

Yield per hectare:
14.500 kg

Harvest:
Grapes were selected and handpicked between the 24th and the 30th of March, 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 and 10% had oak contact for 5 months.

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

Service T°:
16° - 18° C / 61° - 64° F

Food Pairing:
It's 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 : 4.30 g/l
Volatile Acidity : 0.62 g/l
Total Acidity : 4.92 g/l
pH : 3.65
Cases Produced : 30.857

Winemaker's Comments

Deep ruby purple. Ripe plums and black berries aromas with touches of spices framed by subtle cedar and vanilla.

In the palate this wine fills round and juicy with a nice impressive texture given by ripe sweet tannins . With a nice medium body the wine lingers in the finish with its ripe red fruit flavors.

- Santiago Margozzini