



MONTGRAS®

ESTATE

2016 Rosé

TECHNICAL SHEET

Varietal Composition:
Zinfandel : 85%
Merlot : 15%

Denomination of Origin:
Central Valley

Vineyards:
MontGras, San José Estate

Year Planted:
1998

Trellis System:
Vertical shoot and Lyre

Irrigation System:
Drip

Yield per hectare:
15,500 kg

Harvest:
Grapes were harvested first week of March, 2016.

Vinification Process:
Maceration lasted 2 hours, juice with very low turbidity to ferment. Slow and cool fermentation, between 10° - 13° C / 50° - 55° F.

Ageing Process:
Very short and only in stainless steel.

Ageing Potential:
Can be enjoyed immediately or cellared for 2 years.

Service T°:
10° - 11° C / 50° - 52° F.

Food Pairing:
Although they can be enjoyed as a refreshing aperitif, rosé wines are perhaps the most versatile, food-friendly wines available and go perfectly with almost any type of meal: brunch, picnics, appetizers, BBQs, and even fancy dinner parties.

Enjoy with salads, fresh fish and seafood dishes, sushi, Chinese food, goat cheese and foods with some spice.

ANALYSIS

Alcohol : 12.4%
Residual Sugar : 9.5 g/l
Volatile Acidity : 0.31 g/l
Total Acidity : 7.04 g/l
pH : 3.22
Cases Produced : 20,360

Winemaker's Comment

Light pink color with intense aromas of fresh red fruit such as raspberry and strawberry. It also has notes of cinnamon and anise.

In the palate it's fresh and crispy with a sweet floral note that's balanced by the nerves given by the present and pleasant acidity.

- Santiago Margozzini

