



MONTGRAS

R E S E R V A

2016 Carmenere



TECHNICAL SHEET

Varietal Composition:

85% Carmenere, and 15% Merlot

Denomination of Origin:

Colchagua Valley

Vineyards:

MontGras

Trellis System:

Vertical Shoot positioning, Lyre and GDC.

Irrigation System:

Drip

Harvest:

The grapes were selected and hand harvested between April 27th and the May 2th, 2016.

Vinification Process:

The clusters were destemmed and inoculated with selected with PDM yeast for fermenting at 28° - 30° / 82° - 86° F maximum, with 3 pumping overs per day.

Ageing Process:

75% had oak contact during 6 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 great match for fatty fish like salmon, or sea bass. It also goes well with pork, sweet breads and pastas. Believe it or not, it can pair nicely with curries too.

ANALYSIS

Alcohol	: 13.5%
Residual Sugar	: 2.8 g/l
Volatile Acidity	: 0.73 g/l
Total Acidity	: 4.6 g/l
pH	: 3.65

Winemaker Comment

Deep ruby purple colour. With nice strawberry and raspberry aromas gracefully combined with subtle herbal and spice notes.

In the palate it's a wine with nerves, juicy and fresh. It has a lovely roundness and texture that lingers together with the toasting notes coming from the barrels, that stays in the aftertaste in a nice and subtle way.

Enjoy it!

Santiago Margozzini