



MONTGRAS®

RESERVA

2016 Pinot Noir



TECHNICAL SHEET

Varietal Composition:

100% Pinot Noir

Clone:

Dijon clone 777-115

Denomination of Origin:

85% Leyda Valley and 15% Colchagua Valley

Vineyards:

MontGras, Amaral Estate

MontGras, Ninquén Estate

Trellis System:

Double Guyot

Irrigation System:

Drip

Harvest:

Grapes were selected and handpicked between March 17th to March 30th, 2016.

Vinification Process:

After destemming the grapes, a cold maceration is done for 3 up to 5 days, for inoculate then with selected yeasts for fermenting between 14° - 28° C / 57° - 82° F.

Ageing Process:

10% aged in old Burgundy 228 L barrels, during 8 months.

Ageing Potential:

Can be enjoyed immediately or cellared for 5 years.

Service T°:

13° - 15° C / 55° - 59° F

Food Pairing:

Accompany very well pork, wild boar and game birds, as well as some half-ripened cheeses such as Pategrás, Fontina, Gruyère, Cheddar and Emmental.

ANALYSIS

Alcohol	: 14.0 %
Residual Sugar	: 3.00 g/l
Volatile Acidity	: 0.60 g/l
Total Acidity	: 5.14 g/l
pH	: 3.58

Tasting Notes:

Of deeper color than other years. This Pinot Noir has predominant notes in the nose of red fruits, where raspberry characters highlights significantly.

It is a round wine, with an easy entrance, medium bodied and with a very good acidity. Refreshing and light wine, it is a very good representative of the variety.

Enjoy!

Jaime De la Cerda