



MONTGRAS

R E S E R V A

2016 Syrah

TECHNICAL SHEET

Varietal Composition:

100% Syrah

Denomination of Origin:

Colchagua Valley

Vineyards:

San José Estate, Block N° 154, MontGras

Trellis System:

Double Guyot Cordon

Irrigation System:

Drip

Harvest:

The grapes were selected and hand harvested the first days of May.

Vinification Process:

The grapes are destemmed and 48 hours cold soaked for fermenting then with PDM yeast, between 29° and 32° C / 84° and 89° F. Having a total maceration of 25 days.

Ageing Process:

75% had oak contact during 6 months.

Ageing Potential:

Can be enjoyed immediately or cellared for 7 years.

Service T°:

16° - 18° C / 61° - 64° F.

Food Pairing:

Red marbled red meat, pastas and oily fish.

ANALYSIS

Alcohol	: 13.0 %
Residual Sugar	: 2.38 g/L
Volatile Acidity	: 0.72
Total Acidity	: 4.41 g/L
pH	: 3.78

Tasting Notes

Brilliant and deep ruby red color. Ripe and dense aromas of black cherry, black pepper and some vanilla notes due to the oak ageing.

With a good body, given by the ripe and round tannins, it fill your mouth with berry fruits and a core of elegant toast.

It has a very good balance and a pleasant persistence.

Enjoy it!

Santiago Margozzini

