

INTRIGA®

MONTGRAS

Intriga / 2017

D.O. Alto Maipo

TECHNICAL INFORMATION

Winemaker	: Cristian Correa	Alcohol	: 14.5%
Variety	: 90% Cabernet Sauvignon, 4% Cabernet Franc & 6% Petit Verdot	Residual Sugar	: 2.73 g/l
Harvest	: During early April	Total Acidity	: 5.02 g/l
		pH	: 3.64
		Production	: 9,700 cases (9L)

VINIFICATION

The grapes were hand-selected in the vineyards and then underwent a double selection of clusters and grains when they arrived at the cellar. The juice and skins were transported by gravity (without pumps) into small concrete tanks to macerate for 2 days. Then they were fermented with their native yeasts at 22°C-28°C / 72°F-82°F. The wine remained in contact with the skins for around 28 days. Next, small vertical presses were used to separate the wine from the skins. It was then racked into barrels to undergo spontaneous malolactic fermentation.

AGEING

Aged in 225-litre French oak barrels and 2,000-litre foudres for 24 months, in order to respect the properties of the wine.

FILTERING & BOTTLING PROCESS

The wine underwent an initial earth filtration and then was finally filtered with a 1-micron membrane before bottling.

AGEING POTENTIAL

This wine can be enjoyed now or it could be cellared for 15 years.

TASTING NOTES

Deep brilliant red ruby colour with red fruity aromas and some dark ones. Full-bodied, with a good volume and structure in mouth, presenting flavours of walnut and chocolate that invite you to enjoy each glass. With a long and persistent finish, this is a powerful, concentrated, daring wine with enigmatic character of the Maipo Valley.

FOOD PAIRING

Pairs very well with mature cheeses and red meats in general, as well as game birds and more fatty meats such as duck, lamb or goat.



Sustainable wines
from Chile



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VINEYARD

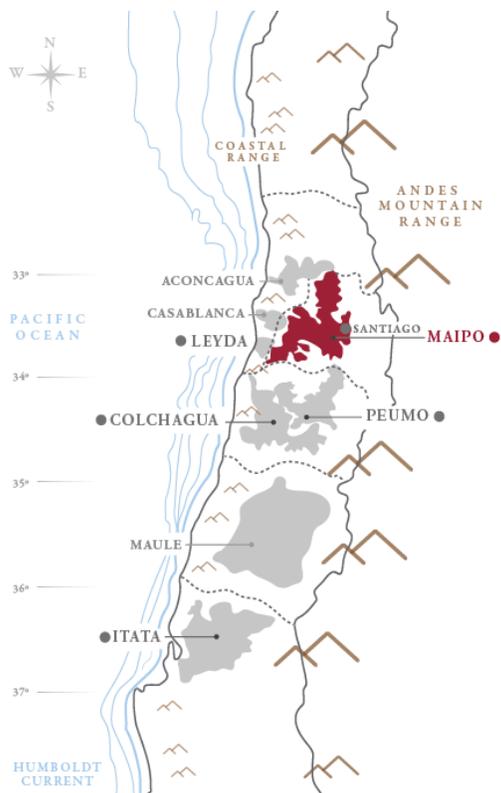
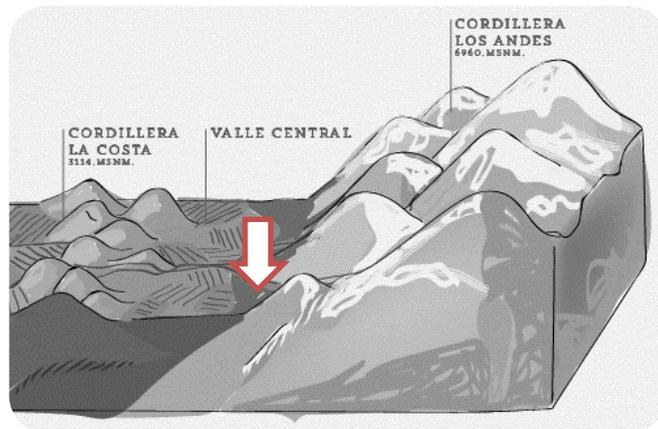
Located in Alto Maipo, which is the best wine region in Chile for Cabernet Sauvignon. Intriga was born at the feet of the majestic Andes Mountains, where vines with very low vigour and yields provide highly concentrated grapes for producing a powerful and characterful Cabernet Sauvignon.

CLIMATE

Mediterranean, with significant thermal oscillation between day and night. The Andes Mountain Range has a major influence, having a long dry season and a winter marked by extreme temperatures that can fall to freezing point.

SOIL

Very deep, ancient alluvial soils with clay on the surface and a subsoil of sand and stones. This type of soil comes from the decomposition of the Andes Mountains, which forms different kinds of stony terraces. Our Intriga vineyards are specifically located on the 2nd terrace.



SEASON AND HARVEST

Yields for the 2017 vintage of Intriga were slightly lower than those in previous vintages. This is reflected in greater concentration and a high baseline quality in the vineyard. In addition, we had a warmer season, which led to a decrease in pyrazines and also brought forward the harvest by a couple of weeks. This, together with an absence of rain, enabled the production of grapes of exceptional quality, without any vegetal notes and with more red fruit. The final wine was very elegant, and exuberantly aromatic.

