

# MONTGRAS® ANTU®

*Cabernet Sauvignon Carmenere / 2017*  
D.O. Colchagua



## TECHNICAL INFORMATION

<b>Winemaker:</b>	Santiago Margozzini	<b>Alcohol</b>	: 14.0%
<b>Varieties:</b>	70% Cabernet Sauvignon & 30% Carmenere	<b>Residual Sugar</b>	: 3.09 g/l
<b>Harvest:</b>	During April	<b>Total Acidity</b>	: 5.40 g/l
<b>Production:</b>	10,000 cases (9L)	<b>ph</b>	: 3.55

## WINEMAKING

Each variety of grape was selected and harvested separately, when it had reached the peak of ripeness. The grapes were transported to the winery, where they were destemmed. Next they were subject to a cold pre-fermentative maceration for 3 days to extract more concentrated aromas and greater colour. Then they underwent a traditional fermentation in stainless steel tanks at controlled temperatures of not more than 28°C (82°F). The final stage was a post-fermentative maceration at 22°C-24°C (72°F-75°F), in order to enhance the volume on the palate. The total maceration period lasted 20-25 days.

## AGEING

The malolactic fermentation took place in French oak barrels and the wine remained in contact with oak for 13 months.

## BOTTLING

The wine was bottled without clarification. It was naturally stabilized and just filtered through a 20-micron membrane before bottling.

## AGEING POTENTIAL

This wine can be enjoyed now or it could be cellared for 7 years.

## TASTING NOTES

This wine is an intense and deep ruby colour. It has spicy notes on the nose, intermingled with delicious fruity aromas of ripe plums and blueberries. With great volume in the mouth, good concentration and structure. The fruit is apparent again in the mouth, with subtle chocolate notes accompanied by fine, firm tannins.

## FOOD PAIRING

This wine pairs perfectly with red meat, some types of mature cheese and pasta dishes.



Sustainable wines  
from Chile



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## VINEYARD

The grapes come from vineyards planted in 1998 and 2000 in Ninquén, our renowned mountain vineyard in the Colchagua Valley. Located at 300 masl, the vines are vsp-trained along trellis. The orientation of the rows varies according to the slope they are planted on.

## CLIMATE

The climate is Mediterranean with great thermal amplitude between day and night. This results in better concentration, as well as more gradual ripening, and the grapes are higher quality as a result. The climate in Ninquén is cooler than the surrounding area because of its altitude and the predominating east-facing solar exposure which ensures the vines do not receive sun in the afternoons.

## SOIL

Ninquén is an isolated mountain that is a remnant of the Coastal mountain range. It has soils of volcanic origin, which are very thin and low in organic material and this ensures the vineyards have low vigour, enriching the grapes' colour and giving them greater concentration. This enables us to have greater complexity in our wines.

## SEASON AND HARVEST

The 2017 season was quite warm, with the hottest temperatures recorded in recent decades along with relatively low crop loads, which made this one of the earliest harvests we have had. Despite these special conditions, this vintage gave us powerful wines with intense, very ripe black fruit and with unique characteristics from this special terroir.

