

MONTGRAS® ANTU®

Cabernet Sauvignon / 2017
D.O. Maipo



Sustainable wines
from Chile

TECHNICAL INFORMATION

Winemaker:	Santiago Margozzini	Alcohol:	14.5%
Varieties:	100% Cabernet Sauvignon	Residual Sugar:	2.70 g/l
Harvest:	Mid-April	Total Acidity:	5.51 g/l
Production:	4,000 cases (9L)	pH:	3.52

WINEMAKING

The grapes were hand-selected in the vineyard and then transported to the winery, where they were destemmed. Next they underwent 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). Next the wine underwent 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

Once the malolactic fermentation was complete, 100% of the wine was racked into oak barrels - 85% of them French oak and 15% American oak. Just 30% of the barrels were new so as to prioritize the fruity aromas and flavours ahead of the oak. The oak ageing process lasted 14 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 a deep ruby colour. The nose reveals notes of blackcurrants with subtle notes of black pepper. In the mouth, it has good body with well-structured tannins that are perfectly balanced with the fruit, such as cherries, along with subtle hints of vanilla from the oak-ageing.

FOOD PAIRING

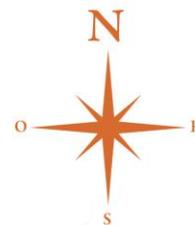
This wine pairs perfectly with marbled red meat cooked in different ways, as well as with mature cheese.



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VINEYARD

This wine is made with grapes from vines planted on their own roots in 2005 in the renowned terroir of Alto Maipo. Located at an altitude of 450 metres (1476 feet), the vines are VSP-trained in a north-south direction and are subject to drip irrigation.

CLIMATE

The Andes Mountain chain has its greatest influence, leading to a prolonged dry season and a clearly defined winter with extreme temperatures that can drop to freezing.

The climate is Mediterranean with great thermal amplitude between day and night. This results in better concentration, as well as more gradual ripening. As a consequence, the grapes are higher quality, slowly achieving the optimal levels of the components that are essential to a great Cabernet Sauvignon wine.

SOIL

Deep, alluvial soils with clay on the surface and a subsoil of sand and stones. This type of soil corresponds to the second terrace generated by the decomposition of the Andes Mountain Chain, which formed different types of terraces with differing sizes of rocks.

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, our Cabernet Sauvignon has retained the classic, elegant style of Maipo, with upfront notes of black fruit accompanied by subtle hints of spice.

