

MONTGRAS® ANTU

Carmenere/ 2017
D.O. Peumo, Rapel Valley



Sustainable wines
from Chile

TECHNICAL INFORMATION

Winemaker:	Santiago Margozzini	Alcohol:	14.5%
Varieties:	100% Carmenère	Residual Sugar:	2.95 g/l
Harvest:	First week in May	Total Acidity:	5.02 g/l
Production:	1,500 cases (9L)	pH:	3.58

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 aromas and greater colour intensity. Then they underwent a traditional fermentation in stainless steel tanks at controlled temperatures of not more than 28°C (82°F). Finally 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 33% of the barrels were new so as to prioritize the fruity aromas and flavours ahead of the oak. The oak ageing process lasted 12 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 and intense purple colour. The nose reveals notes of blackberries and blackcurrants with subtle notes of dark chocolate. The mouth is well-balanced and juicy with rounded tannins that provide a smooth and well-rounded texture.

FOOD PAIRING

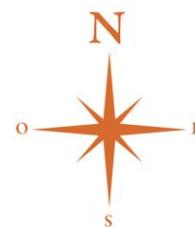
This wine is excellent with pasta dishes. It is a versatile wine that can be paired with lean white meat or even marbled red meat, as well as sweet or acidic dishes, curry, risotto or fish like salmon or tuna.



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VINEYARD

This wine is made with grapes from vines planted on their own roots in 1998 and 1999 in the renowned terroir of Peumo. The vines are VSP-trained in a north-south direction and are subject to drip irrigation.

CLIMATE

The climate is warm but not hot. There is sufficient maritime influence to avoid the temperatures becoming torrid. This is ideal for producing the Carmenère wines for which it is known, which are very fruity and full-bodied.

SOIL

Clay soils comprising a light mixture of granite, with very good structure and drainage.

SEASON AND HARVEST

The 2017 season was quite unusual, as it had the hottest temperatures recorded in recent decades along with relatively low crop loads, which made this one of the earliest harvests we have had.

Given these conditions, the Carmenère has somewhat spicier notes than in previous years as we could not wait too long before harvesting. However, it retains its usual roundness and elegance, characterized by good quality, ripe tannins.

