

MONTGRAS®

ANTU®

Chardonnay / 2017
D.O. Itata

TECHNICAL INFORMATION

Winemaker	: Santiago Margozzini	Alcohol	: 14.0%
Varieties	: 100% Chardonnay	Residual Sugar	: 4.55 g/l
Harvest	: Last week of april	Total Acidity	: 4.10 g/l
Production	: 1,000 cases (9L)	pH	: 3.48

WINEMAKING

After a manual selection of the grapes from the vineyards, these were transported to the winery and pressed directly avoiding the protection of the natural oxidation of the juice. This must ferment in stainless steel tanks with native yeasts and control temperature in order not to overpass the 25 °C. Once the alcoholic fermentation was done a partial malolactic one was done in French barrels looking for more roundness in the final wine.

AGEING

100% of this wine was in French barrels during 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 3 or 4 years.

TASTING NOTES

With a golden yellow color, and intense fruity aromas of pineapple, peach and subtle touches of honey. In mouth is creamy with good volume and texture. With a fresh acidity that highlights the more tropical style of fruits together with toasted notes coming from the ageing.

FOOD PAIRING

You can enjoy it together with pastas, white meats like chicken or turkey, npork an fishes with herb sauces.



Sustainable wines
from Chile



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VINEYARD

Coming from vineyards located in Santa Inés de Larqui in Itata Valley. Planted in 1992 in VSP trellis system and north-south oriented.

CLIMATE

The climate is humid Mediterranean, with colder temperatures compared to other valleys; with clearly defined seasons and many light. The valley is characterized by its significant temperature differences between day and night during the ripening period of the grapes.

SOIL

Volcanic origin soils located over 70 masl.

SEASON AND HARVEST

The 2017 harvest was very uncommon, with a torrid spring and summer, registering the highest maximum temperatures of recent decades, that summed to relatively low crop yields makes it one of the earliest harvests that we had done.

There is no doubt that these special conditions marked a very mature fruit with some honeyed touches in the case of this particular Chardonnay.

