

MONTGRAS® ANTU®

*Grenache Syrah Carignan /
2017*

D.O. Colchagua

TECHNICAL DATA

Winemaker	: Santiago Margozzini	Alcohol	: 14.5%
Varietal Composition	: 50% Grenache, 35% Syrah & 15% Carignan	Residual Sugar	: 3.04 g/l
Harvest	: Begins in early April	Total Acidity	: 5.42 g/l
Production	: 4,000 cases (9L)	pH	: 3.50

WINEMAKING

Each variety was harvested differently, beginning with Carignan, then Syrah and finally Grenache. The grapes were transported to the winery, where they were destemmed and underwent a three-day pre-fermentative cold maceration. The grapes were fermented, using traditional methods, in stainless steel tanks at controlled temperatures below 28°C. To increase volume on the palate, the grapes then underwent a post-fermentative maceration at 22-24°C thus bringing total maceration time to 20-25 days.

AGEING

100% of the wine was aged in French oak barrels for 12 months.

BOTTLING

The wine was bottled without clarification, stabilized naturally and underwent only a single 20-micron filtration into the bottle.

AGEING POTENTIAL

Can be enjoyed immediately or cellared for up to 7 years.

TASTING NOTES

Bright ruby red color with fruit aromas and some spices, like liquorice and star anise. Rounded, juicy tannins lend good texture on the palate along with pleasant notes of black fruit and Morello cherries.

PAIRING

This fruity wine goes very well with fish as well as white and red meat with strongly flavored sauces. Pairs well with sharper cheeses, like goat.



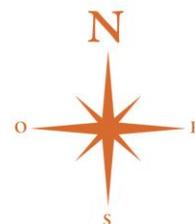
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VINEYARD

This wine comes from vines planted in 2000 in the renowned terroir of Ninquén, Chile's first mountain vineyard. Vines are grown 300 above sea level on traditional trellis and drip-irrigated.

CLIMATE

The Mediterranean-type climate, with a great thermal difference between day and night, causes greater concentration and slower ripening, resulting in superior quality grapes.

Ninquén is known for being cooler than the rest of the area thanks to its altitude and predominately eastern exposure, meaning the vineyards do not get afternoon sun.

SOIL

The soil is of volcanic origin, thin and very poor in organic matter. As a result, the vines are low vigour with rich color and superior concentration, lending greater complexity in our wines.

SEASON AND HARVEST

2017 was quite a warm year with maximum temperatures breaking several decades-long records. This coupled with relatively low loads made this year's harvest one of our earliest.

It is worth noting that the grape from this harvest was of optimal phytosanitary quality. We were also privileged to obtain the desired ripeness in all the varieties, producing voluptuous wines with great intensity and fruit.

