

MONTGRAS® ANTU

Syrah / 2017
D.O. Colchagua

TECHNICAL INFORMATION

Winemaker:	Santiago Margozzini	Alcohol	: 14.5%
Varieties:	100% Syrah	Residual Sugar	: 2.71 g/l
Harvest:	Mid-March	Total Acidity	: 4.94 g/l
Production:	10,000 cases (9L)	pH	: 3.55

WINEMAKING

The grapes were manually selected in the vineyards 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). Once the alcoholic fermentation was complete, the wine was racked off its skins ready to undergo malolactic fermentation in French oak barrels.

AGEING

100% of the wine was aged in French oak barrels for 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 violet-red colour. It has intense aromas of black fruit that combine perfectly with some smoky hints from the oak-ageing. In the mouth, it is flavoursome with well-rounded, smooth tannins. It has a pleasant texture that is well-balanced with the fruit and the complex notes from the ageing, ending in a long and pleasant finish.

FOOD PAIRING

This wine pairs well with dishes that contain duck, lamb, pork and red meat, as well as mature cheese.



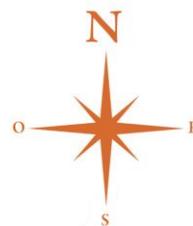
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VINEYARD

The grapes come from vineyards planted in 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. This particular vintage gave us a powerful Syrah with great volume and intense, very ripe black fruit and with unique characteristics from this special terroir.

