



# MONTGRAS.

## 2017 Estate Carmenere



### TECHNICAL SHEET

**Varietal Composition:**  
85% Carmenere

**Denomination of Origin:**  
Central Valley

**Training System:**  
Vertical shoot positioning, Lyre and GDC

**Irrigation System:**  
Drip

**Harvest:**  
The grapes were selected and handpicked during the last two weeks of April.

**Vinification Process:**  
The grapes were destemmed and then inoculated with selected yeast. Fermentation took place at a maximum temperature of 28°C to 30°C / 82°F to 86°F.

**Ageing Process:**  
Just 10% of the wine had oak contact for 5 months, so as to preserve the fruity character of the variety.

**Ageing Potential:**  
This wine can be enjoyed immediately or cellared for 6 years.

**Service T°:**  
16°C-18°C / 61°F-64°F

**Food Pairing:**  
This wine pairs well with oily fish like salmon or sea bass. It also goes well with pork, duck or sweet breads.

### ANALYSIS

**Alcohol:** 13.0 %  
**Residual Sugar:** 2.96 g/l  
**Volatile Acidity:** 0.41 g/l  
**Total Acidity:** 4.48 g/l  
**pH:** 3.47

### Tasting Notes

Deep and intense purplish-red colour. The nose highlights notes of ripe dark fruits with hints of dark chocolate at the end.

The body is medium and well-balance. With soft, round tannins, cherry flavours and hints of coffee, this is an elegant and interesting wine, with a long and lingering finish.