



# MONTGRAS<sup>®</sup>

## ESTATE

2017 Merlot



### TECHNICAL SHEET

**Varietal Composition:**  
85% Merlot

**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 week of March and the first week of April.

**Vinification Process:**  
The grapes were destemmed and inoculated with selected yeast ready for fermenting at between 28°C and 30°C / 82°F and 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 is a good match for pasta dishes, as well as white meats, like chicken, risotto and soft cheese.

### ANALYSIS

**Alcohol:** 13.0 %  
**Residual Sugar:** 2.96 g/l  
**Volatile Acidity:** 0.38 g/l  
**Total Acidity:** 4.53 g/l  
**pH:** 3.49

### Tasting Notes

Bright and crystal-clear, red-coloured wine that has pleasant aromas of blackberries, plums and some spices.

In the mouth it has an enveloping texture, with medium body and round tannins. Flavourful, with the ripe fruit notes persisting through the long and pleasant finish.