



# MONTGRAS®

## ESTATE

2017 Rosé

### TECHNICAL SHEET

**Varietal Composition:**

85% Zinfandel  
15% Merlot

**Denomination of Origin:**

Central Valley

**Vineyards:**

MontGras, San José Estate

**Year Planted:**

1998

**Training System:**

Vertical shoot positioning and Lyre

**Irrigation System:**

Drip

**Harvest:**

The grapes were harvested and selected during the last week of February and the first week of March.

**Vinification Process:**

The grapes were cold macerated for around 2 hours and then pressed, ensuring that the juice had very low turbidity. The juice was fermented slowly at a cool temperature of between 10°C and 13°C / 50°F and 55°F.

**Ageing Potential:**

It can be enjoyed immediately or cellared for 2 years.

**Service T°:**

10°C- 11°C / 50°F-52°F.

**Food Pairing:**

This is a very versatile wine that matches perfectly with almost everything! You can enjoy it with a wide range of salads, fish and seafood, sushi, Chinese food and also with some spicy dishes.

### ANALYSIS

**Alcohol:** 12.5%  
**Residual Sugar:** 9.81 g/l  
**Volatile Acidity:** 0.34g/l  
**Total Acidity:** 4.19 g/l  
**pH:** 3.34

### Tasting Notes

This bright and crystal-clear, pale pink-coloured wine has intense aromas of fresh red fruits like strawberries and raspberries.

In the mouth, it is fresh and vibrant, with a crisp acidity that gives it good balance. The fruity flavours are accompanied by hints of anise and cinnamon, making this a very pleasant and easy-to-drink wine.

