

MONTGRAS.

Ninquén

Ninquén / 2017

D.O. Colchagua



TECHNICAL INFORMATION

Winemaker	: Santiago Margozzini	Alcohol	: 14.5 %
Variety	: 50% Cabernet Sauvignon & 50% Syrah	Residual Sugar	: 2.13 g/l
Harvest	: Mid weeks of April	Total Acidity	: 5.89 g/l
Production	: 5,000 cases (9L)	pH	: 3.58

VINIFICATION

First we undertook a double selection of clusters and grains to get the best-quality fruit. The fruit underwent 4 days of cold maceration prior to the alcoholic fermentation, in order to extract more colour and aromas. Selected yeast was added and the must was fermented at between 29°C and 32°C / 84°F and 90°F with 3 pump-overs per day. Finally, a hot maceration took place, being in contact with its skins for an average of 30 days.

AGEING

Aged in 225-litre French oak barrels for 24 months.

FILTERING & BOTTLING PROCESS

The wine was bottled without clarifying (fining) or filtering at any point in the process looking for preserving the great body and complexity that it has.

AGEING POTENTIAL

This wine can be enjoyed now or it could be cellared for 10 years.

TASTING NOTES

An elegant, clean, ruby-coloured wine with very ripe red berry aromas with jammy notes of morello cherries, finishing with some notes of toast from the ageing process. In the mouth, it is very elegant and well-balanced. The finish is long, with notes of cassis and hints of oak.

FOOD PAIRING

Pairs very well with marbled red meats, hard cheeses and in general, strongly flavored food with some fat content.



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from Chile



VINEYARD

The grapes come from vineyards planted in Ninquén, our renowned mountain vineyard in the Colchagua Valley located at 300 masl. The vineyards of Cabernet Sauvignon were planted in 1998 and Syrah in 2000, both of them are vsp-trained along the trellis system and the orientation of the rows varies according to the slope they are planted on.

CLIMATE

Mediterranean, with great thermal amplitude between day and night. Specifically, 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 this wine.

Cabernet Sauvignon comes from the lowest parts of the hill that have deepest soils and Syrah from the upper zones with thickest soils.

SEASON AND HARVEST

The 2017 vintage was characterized by a much warmer spring and summer than in previous years, which meant that the harvest generally had to be brought forward and concentrated into fewer days. Overall it was a very good year. Yields were slightly lower and the wines have a ripe black fruit profile and are powerful and fat, and as well-rounded as usual.

